

THE WOODMAN



FOR THE TABLE

In house baked bread of the day (v) 3.5

Olives (vg) 3.5

Hamish Johnston fine cheese board
9.95/15.95

*Beauvale, Isle of Mull, Rachel, red onion chutney,
biscuits*

Carlingford rock oysters (DF/GF) 2.75 *each*

*Red shallot vinaigrette
(3 minimum)*

STARTERS

Soup of the day (V/DF)
Home-baked bread

6

Haggis scotch egg (DF)
Wholegrain mustard mayonnaise

6.5

Salt & pepper squid (DF)
Allioli

8

Ham hock & cheese croquettes
Mustard mayonnaise

6.5

Trio of rock oysters (GF/DF)
Red shallot vinaigrette

8.25

Grilled asparagus (V/DF)
*poached egg, herb crumb, lemon
mayonnaise*

7.5

MAINS

Pan fried cod fillet (GF)
*Crispy chorizo, mussels, potato pave, red
pepper ketchup, chorizo butter sauce,
samphire*

21

Chicken Caesar salad
*Romaine lettuce, anchovies, boiled egg, streaky
bacon, Caesar dressing, parmesan, focaccia
croutons*

16.5

Pie of the day (GF)
Mashed potatoes, seasonal vegetables, gravy

16

Slow cooked aubergine (vg)
tamarind roast onion, white bean puree

15

Steak frites (GF)
*Sirloin steak, garlic butter, peppercorn sauce,
Portabello mushroom, Koffman fries*

23.95

House beef burger
*Mild cheddar, challah bun, beef steak tomato,
gem lettuce, burger sauce, skinny fries*
Add bacon +1
Add truffle + Parmesan to fries +3

15.95

Risotto of the day (V/GF)

14.5

Roast lamb rump
*Wild garlic & pea puree, hasselback potatoes,
lamb faggot, fine beans, red wine jus*

23.95

Tanglefoot real ale battered haddock
& Koffmann's chips (DF)
Mushy peas, curry sauce, fresh lemon

16

SIDES

Skinny fries (DF/GF/VG) 4

Mixed salad (DF/GF/VG) 4

Truffle & Parmesan fries (GF/V) 7

Green beans (GF/VG) 4

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill.