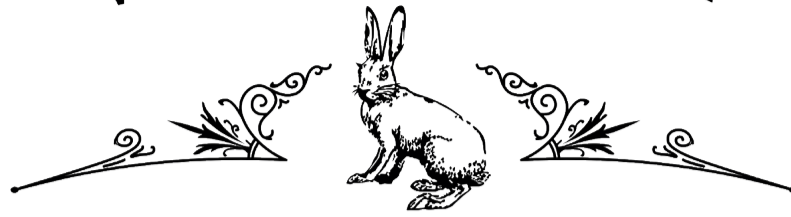


THE WOODMAN



FOR THE TABLE

In house baked bread of the day (v) 3.5

Carlingford rock oysters 2.75 each (minimum 3)

Red shallot vinaigrette (DF/GF)

STARTERS

Soup of the day 6
Home-baked bread (DF)

Salt & pepper squid 8
Alioli (DF)

Grilled asparagus 7.5
poached egg, lemon mayo, herb crumb

Trio of rock oysters 8.25
Red shallot vinaigrette (GF/DF)

Haggis scotch egg 6.5
Wholegrain mustard mayonnaise (DF)

Ham & cheese croquettes 6.5
Mustard mayonnaise

ROASTS

(Roasts available until sold out)

28 day aged sirloin of Scottish beef 22

Half corn fed chicken 18

Cornish Lamb shoulder 21

Nut loaf (vg) 16

All served with roast potatoes, cauliflower cheese, savoy cabbage, confit carrot, roast parsnips, Yorkshire pudding & gravy

CLASSICS

Pie of the day 16
Mashed potatoes, seasonal vegetables, gravy (GF)

Tanglefoot real ale battered haddock & Koffman's chips 16

Mushy peas, curry sauce, fresh lemon (DF)

Chicken Caesar salad 16.5
Cos lettuce, crispy bacon, anchovies, focaccia croutons, dressing, soft boiled egg, Caesar dressing

House beef burger 15.95
Mild cheddar, challah bun, gemm lettuce, tomato, house sauce, fries

SIDES

Truffle & Parmesan fries 7 (v)
GF

Roast potatoes 5 (v)
DF/GF

Skinny fries 4 (v g)
DF/GF

Yorkshire pudding & gravy 2
(v)

(v) Vegetarian (vg) Vegan (DF) Dairy free (GF) Gluten 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