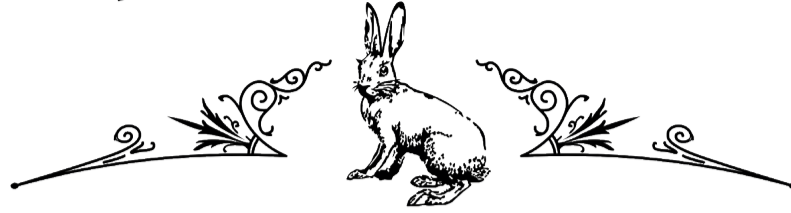


THE WOODMAN



FOR THE TABLE

In house baked bread of the day (v) 3.5

Olives 3.5 (VG/GF)

Carlingford rock oysters 2.75 *each (minimum 3)*
Red shallot vinaigrette (DF/GF)

STARTERS

Buratta 9
Heritage tomatoes, focaccia, olive tapenade

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)

Chorizo scotch egg 6.5
Saffron mayonnaise (DF)

Grilled king prawns 9.5
Lime mayonnaise

ROASTS

(Roasts available until sold out)

28 day aged sirloin of Scottish beef 21

Half corn fed chicken 18

Nut loaf (vg) 16

*All served with roast potatoes, cauliflower cheese, leeks & peas, confit carrot, roast red onion,
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*