

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

| | | | |
|-------------------------------------------------------------------|-----|----------------------------------------------------------------|------|
| Buratta (v) <i>Heritage tomatoes, olive tapenade, focaccia</i> | 9 | Grilled king prawns (GF/DF) <i>Lime mayonnaise</i> | 10.5 |
| Chorizo scotch egg (DF) | 6.5 | Trio of rock oysters (GF/DF) <i>Red Shallot vinaigrette</i> | 8.25 |
| Salt & pepper squid (DF) <i>Allioli</i> | 8 | Mushroom arancini (V/DF) <i>Romesco sauce</i> | 6 |
| Moules Marinières <i>Baked bread of the day</i> | 7.5 | | |

MAINS

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| Pan fried seabass <i>Roasted red peppers, courgette, red onions, new potatoes, cherry tomatoes, olives</i> | 19.95 | Steak frites (GF) <i>Sirloin steak, garlic butter, peppercorn sauce, Portabello mushroom, Koffman fries</i> | 24.95 |
| Chicken Caesar salad <i>Romaine lettuce, anchovies, boiled egg, streaky bacon, Caesar dressing, parmesan, focaccia croutons</i> | 16.5 | House beef burger <i>Mild cheddar, challah bun, beef steak tomato, gem lettuce, burger sauce, skinny fries</i> <i>Add bacon</i> +1 <i>Add truffle + Parmesan to fries</i> +3 | 15.95 |
| Pie of the day (GF) <i>Mashed potatoes, seasonal vegetables, gravy</i> | 16 | Wild mushroom risotto (V/GF) <i>Shaved parmesan, truffle oil</i> | 15 |
| Chicken supreme <i>Leeks, asparagus, new potatoes, baby onions, wild mushrooms, Madeira sauce</i> | 17.5 | Tanglefoot real ale battered haddock & Koffmann's chips (DF) <i>Mushy peas, curry sauce, fresh lemon</i> | 16 |
| | | Moules Marinières <i>Creamy garlic & white wine sauce, Koffman fries</i> | 15 |

SIDES

Skinny fries (DF/GF/VG) 4

Truffle & Parmesan fries (GF/V) 7

Mixed salad (DF/GF/VG) 4

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.