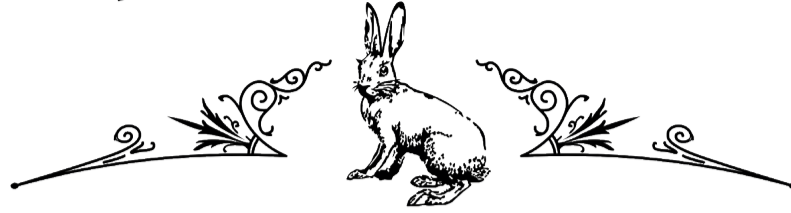


# THE WOODMAN



## 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)*

Wild mushroom arancini (v) 6  
*Romesco sauce*

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

Chorizo scotch egg 6.5  
*Saffron mayonnaise (DF)*

Grilled king prawns 10.5  
*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, hispi cabbage, buttered carrots, butternut squash puree, 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*