



THE WOODMAN INN

FAMILY RESTAURANT & PUB

SHARERS

OVEN BAKED CAMEMBERT	15
Sun dried tomato relish, hot honey, garlic oil & warm sourdough (GFA)(V)	
SOURDOUGH & OILS	7
Mixed olives & sun dried tomatoes (GFA)(V)(VE)	
ANTIPASTI PLATTER:	
MEAT	15
Roasted ham, coppa, salami, smoked cheddar, mixed olives, sun dried tomatoes, pickles & foccacia (GFA)	
MEZZE	13
Mixed olives & sun dried tomatoes, hummus, buffalo mozzarella, roasted peppers, pickles & foccacia (V)(VEA)(GFA)	

WOODMAN ROASTS

SIRLOIN OF BEEF (GFA)	22
HONEY ROASTED GAMMON (GFA)	18
LEMON & THYME CHICKEN (GFA)	19
VEGETARIAN ROAST (V)(VE)(GFA)	17
Please ask server for today's option	
TRIO OF MEATS (GFA)	26
All served with roast potatoes, roasted vegetables, seasonal greens, Yorkshire pudding & roast gravy	

SIDES

Cauliflower cheese (GF)	4
Pigs in blankets (GF)	4
Sausage stuffing	4
Sage & onion stuffing	4
Yorkshire pudding	2

YOUNG DINERS

Small roast (GFA)	10
Kids cheeseburger, fries (GFA)	6.5
Tomato pasta	6.5
Chicken goujons, fries, peas	6.5
Brownie/Eton Mess/Ice cream	4.5

SUNDAY MENU

STARTERS

GRILLED ASPARAGUS	9
Poached egg, parmesan & parsley sauce, truffle crumb & toasted sourdough (V)(GF)	
SOURDOUGH BRUSHETTA	8
Sun dried tomato, red onion, basil oil & buffalo mozzarella (V)(VEA)(GFA)	
GAMBAS KING PRAWNS	8.5
Garlic and chilli butter, foccacia (GFA)	
SMOKED PORK BELLY	8
Smoky BBQ & soy dip (GF)	
KOREAN FRIED CHICKEN WINGS	8.5
Sweet & sour glaze, spring onions (GFA)	
PAPRIKA GLAZED HALLOUMI	8
Hot honey mayo (V)(GFA)	

MAINS

BEER BATTERED HADDOCK	18.5
Hand cut chips, garden peas, tartar sauce, pickled onions, charred lemon	
THE 398	19
Double 3oz beef patty, Applewood cheddar, maple bacon, crispy onions, chipotle & red pepper relish (GFA)	
SEARED SALMON FILLET	22
Garlic & dill smashed potatoes, asparagus, sun dried tomatoes, olive tapenade & soft boiled egg (GF)	
COBB CAESAR SALAD	15
Baby gem lettuce, radish, corn, avocado, sun dried tomato, red onion, sourdough croutons, Caesar dressing & soft boiled egg (VA)(VEA)(GFA)	

DESSERTS

Dark chocolate brownie	9.5
Vanilla pod ice cream, chocolate sauce, fresh berries (V)(GF)	
Eton mess	9
Vanilla pod ice cream, strawberry coulis, fresh berries, Chantilly cream (GFA)(V)	
Crème Brûlée	9.5
Cinnamon shortbread & raspberry coulis (GFA)(V)	
Lemon curd tart	9
Crushed meringue, raspberry sorbet (V)	
Local ice cream (V)(VEA)(GF)	2.3
Please ask to see our board of flavours	

SUITABLE FOR VEGETARIANS (V) SUITABLE FOR VEGANS (VE) FISH AND POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. ALLERGEN INFORMATION. NON-GLUTEN MENU IS AVAILABLE UPON REQUEST. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS AND SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN, OR OTHER ALLERGENS. MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS. OUR FRYERS ARE USED TO COOK DIFFERENT PRODUCTS SO WE CANNOT GUARANTEE TOTAL ABSENCE OF ANIMAL PRODUCTS OR ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.

