

STARTERS & SHARERS

Oven baked Camembert	15
Chilli & garlic oil, olive bread	
& onion chutney	
Duck liver pate	9
Spiced onion chutney, sourdough	
Whipped hot smoked mackerel	9.5
Pickled cucumber, chive creme fraiche	
& sourdough	
Chickpea Hummus	7.5
Chilli oil, pomegranate seeds & flatbrea	d
Salt & pepper squid	8.5
Polenta coating, aioli	

WOODMAN MAINS

Beer battered haddock	18.5
Hand cut chips, garden peas,	
tartar sauce, pickled onions, charred lema	on
Pork chop schnitzel	19
Buttered new potatoes, sour cream slaw,	
apple ketchup & shaved parmesan	
Truffled Mac & Cheese (V)	18
Sauteed wild mushrooms, truffle oil,	
parmesan & herb crust	
Add smoked bacon 2	
	3.5
Double 3oz beef patty, American cheese, smoked bacon, aioli, jalapeño relish	,
DESSERTS	

Dark chocolate brownie (V)(GF) Vanilla ice cream, fruit compote	8.5
Orange & cranberry posset (GFA)(V) Chocolate & cranberry crumb, shortbrea	9 d
Sticky date pudding (V) Caramel sauce, rum & raisin ice cream	8.5
Apple crumble (V)(VEA) Vanilla custard, cinnamon oat topping	8
Local ice cream (V)(VEA) From the Saffron Ice Cream Company, please ask to see our board of flavours	2.3

SUNDAY MENU

NIBBLES

Korean fried chicken	8
Sweet & sour glaze, sesame seeds	
Paprika halloumi	7.5
Siracha mayo	
Haddock goujons	8
Tartar sauce, lemon	
Pork belly bites	8.5
Sticky BBQ sauce	
Padron peppers	7
Chipotle mayo	
Warm sourdough & oils	6.5
Olives & sun dried tomatoes	

ROASTS

Sirloin of beef (GFA)	21
Slow roasted pork belly (GFA)	19
Lemon & thyme chicken supreme (GFA)	18
Squash, lentil, cranberry & cashew roast (V)(VE)(GFA)	17
Trio of meats (GFA)	26
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All served with roast potatoes, roasted vegetables, seasonal greens, Yorkshire pudding & roast gravy

SIDES	
Cauliflower cheese (GF) 4.5 Pigs in blankets (GF) 4.5 Sausage stuffing 4.5	
KIDS	
Small roast (GFA) Kids cheeseburger, fries (GFA) Mac & Cheese Chicken goujons, fries, peas	10.5 6.5 6.5 6.5
Brownie/Sticky toffee/ice cream	4.5

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.