

SMALL PLATES

TOMATO GAZPACHO (V) (VEGAN)
green pepper salsa
5.50

MACKEREL & HERB FISHCAKE
cucumber & lemon yoghurt dressing
7.0

PAN FRIED HALLOUMI (V)
crudités salad, sun-dried tomato & spring onion salsa
7.5

WHITEBAIT
garlic mayonnaise
6.50

GARLIC PRAWNS
garlic butter, parsley, sourdough
8.5

CHARCUTERIE PLATE
salami, parma ham, chorizo, paté, crostini
8.0

SOURDOUGH
olive oil & balsamic vinegar
4.50



THE WOODMAN

PUB & DINING

STEAKS

Cooked on our charcoal grill. Served with straw fries or chunky chips & your choice of sauce.

16.OZ T-BONE
28.0

8.OZ FILLET
26.0

10.OZ RIBEYE
21.0

8.OZ SIRLOIN
18.0

SAUCES & BUTTERS
red wine jus, peppercorn, blue cheese
garlic butter

MAINS

CONFIT DUCK LEG
dauphinoise potato, green beans,
red wine jus
15.0

CAESAR SALAD
gem lettuce, crispy bacon, garlic dressing, croutons,
parmesan
12.00
with chicken
15.00

SUMMER PIZZETTA (V)
puff pastry tartlet, tomato, mozzarella, goat's cheese,
asparagus, salad leaves
13.0

PAN-FRIED SEA BASS FILLETS
battered new potatoes, courgette shavings, lemon
cream sauce
17.0

LINGUINI (V) (VEGAN)
linguini pasta, tofu, courgettes, pine nuts, sun-dried
tomatoes, fresh basil sauce
14.0

SLOW COOKED LAMB SHANK
creamy mash, steamed veg, gravy
16.0

*Please notify your waiter of any food allergies or intolerances when ordering
10% service charge on all tables of 8+*

SIDES

steamed veg	3.5
mixed salad	3.5
beetroot & feta salad	4.5
herb mash	3.5
chunky chips	3.5
straw fries	3.5

THE CLASSICS

BEER BATTERED COD garden peas, chunky chips & tartare	15.0
STEAK & ALE POT PIE chunky chips, steamed veg	14.0



PUDDINGS

GREEK YOGHURT

summer berries
5.50

RHUBARB & CUSTARD BLONDIE

white chocolate ice cream
6.5

NUTELLA CHEESECAKE

chocolate sauce
6

GINGERBREAD PUDDING

vanilla ice cream, butterscotch sauce
6.5

BANANA SPLIT

vanilla & chocolate ice-cream, whipped cream, dark
chocolate sauce
6

BEECHDEAN FARMHOUSE ICE CREAM

salted caramel, honey & ginger, coffee, pistachio, strawberry,
Belgian chocolate truffle, vanilla bean, lemon or mango sorbet

2 scoops - 4.5 3 scoops - 5.5

CHEESE PLATE

3 cheeses £7.50 4 cheeses £9.00

Ask for today's selection.....

DESSERT IN A GLASS

ESPRESSO MARTINI

Freshly poured espresso shaken with vodka &
Kahlua - sure to perk you up!
8.0

CHOCOLATE ORANGE

Baileys, Kahlua & Cointreau shaken with fresh
cream & topped with freshly shaved Lindt 90%
8.0

BOOZEY COFFEE

IRISH COFFEE

Freshly brewed coffee topped with cream and your
favourite tippie - Jamesons, Tia Maria, Baileys,
Grand Marnier, Disaronno?
6.5

AFTER DINNER

SINGLE MALTS

Glenmorangie 10yr	5
Glenkinchie 12yr	5
Loch Lomond	3.5
Glenfiddich 12yr	4
Talisker Skye 10yr	5
Ardberg 10yr	5
Laphroaig 10 yr	4.5

BRANDY

Courvoisier VS	3
Remy Martin VSOP	4.5
Armagnac Baron de Pichon Longueville VSOP	6.5

LIQUEURS

Baileys (50ml)	4.5
Tia Maria	3
Grand Marnier	4
Drambuie	4
Disaronno	3

Fancy something sweet but can't manage a pudding?

A couple of mouthfuls of sweet, gooey goodness...

ROCKY ROAD AMARETTI BITES (contains nuts)

3.5

COFFEE

Espresso - 2.4
Cappuccino/Flat White/Latte/Long Black - 2.9
Mocha/Hot Chocolate - 3.2

TEA

English Breakfast, Earl Grey, Assam, Green,
Peppermint, Chamomile
2.5