



THE WOODMAN

PUB & DINING

SMALL PLATES

TOMATO GAZPACHO (V) (VEGAN)

green pepper salsa

5.5

MACKEREL & HERB FISHCAKE

cucumber & lemon yoghurt dressing

7.0

CHARCUTERIE PLATE

salami, parma ham, chorizo, paté, crostini

8.0

PAN-FRIED HALLOUMI (V)

crudités salad, tomato salsa

7.5

GARLIC PRAWNS

sourdough

8.5

WHITEBAIT

garlic mayonnaise

6.5

SUNDAY ROAST

Served with roast potatoes, Yorkshire pudding, gravy & roasted vegetables

ROAST STRIPLOIN OF BEEF

15.5

ROAST LEG OF KELMSCOTT PORK

14.0

STEAKS

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

10 OZ RIB EYE

21.0

8OZ FILLET

26.0

SAUCES & BUTTERS

red wine jus, peppercorn, blue cheese
garlic butter

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 |

MAINS

BEER BATTERED COD

chunky chips, garden peas & tartare

15.0

LINGUINI (V) (VEGAN)

linguini pasta, tofu, courgettes, pine nuts, sun-dried
tomatoes, fresh basil sauce

14.0

CONFIT DUCK LEG

dauphinois potato, green beans, red wine gravy

15.0

FILLETS OF SEA BASS

crushed new potatoes, courgette shavings, lemon cream
sauce

17.0

SLOW COOKED LAMB SHANK

creamy mash, steamed vegetables, red wine gravy

16.0

CHICKEN, HAM HOCK & LEEK OR MUSHROOM & SPINACH PIE (V)

mash, mushy peas, gravy

14.0

Please note that a 10% discretionary service charge will be added to parties
of 8 or more

Please advise your waiter of any food allergies



THE WOODMAN

**PUB & DINING
PUDDING**

GINGERBREAD PUDDING

warm with vanilla ice-cream & butterscotch sauce
6.5

WARM CHOCOLATE FUDGE CAKE

vanilla ice cream
6.5

NUTELLA CHEESECAKE

chocolate sauce
6.0

GREEK YOGHURT "FOOL"

summer berries, coulis
5.5

RHUBARB & CUSTARD BLONDIE

white chocolate ice cream
6.5

BANANA SPLIT

chocolate & vanilla ice-cream, whipped cream, dark chocolate sauce
6.5

Fancy something sweet but can't manage a pudding?

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

AMARETTI ROCKY ROAD

3.50

BEECHDEAN FARMHOUSE ICE CREAM

salted caramel, coffee, pistachio, strawberry,
Belgian chocolate truffle, vanilla bean, coconut, lemon or mango sorbet

2 scoops - 4.5 3 scoops - 5.5

CHEESE PLATE

3 Cheeses 7.50 4 Cheeses 9.0

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

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|--------------------|-----|
| 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 |

COFFEE

| |
|-----------------------------------|
| Espresso - 2.4 |
| Long Black - 2.7 |
| Cappuccino/Flat White/Latte - 2.9 |
| Mocha/Hot Chocolate - 3.2 |

TEA

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