

Menu

The Woodman's Cottage Inn

Lunch

Wednesday to Saturday

12:00 to 14:00

Dinner

Wednesday to Saturday

18:00 to 21:00

Sunday

12:00 to 15:00

Bookings recommended

Sunday Lunch

£11.95

Child under 12

£6.95

A choice of three meats, served with Yorkshire pudding, stuffing ball, chipolata and seasonal veg

Vegetarian and Vegan options available

If you have any concerns regarding allergies please speak to any member of the team



Starters

Lightly Battered Whitebait	£5.95
<i>Served with salad and tartare Sauce</i>	
Prawn Cocktail	£5.95
<i>Served in a Marie rose sauce with toasted ciabatta</i>	
Brussels Finest Pâté	£5.95
<i>Smooth pork & pork liver with a madeira Jelly served with toasted ciabatta</i>	
Nachos (Serves 2)	£7.95
<i>With salsa and melted cheese and sour cream</i>	
<i>Add, shredded chicken or chilli con carne</i>	£2.00
The Woodman's Sharer (Serves 2)	£11.45
<i>BBQ pork ribs, chicken Nuggets, battered onion rings, battered mushrooms, fries and garnish</i>	

Chicken

Chicken Parma

£11.45

Grilled chicken breast wrapped in Parma ham and topped with creamy leek sauce served with new potatoes and seasonal vegetables

Hunters Chicken

£11.45

Chicken breast wrapped in bacon and cheese with BBQ sauce served with chips & peas

Fish

Beer Battered Cod

£12.95

Beer battered cod fillet served with chips, peas, tartare sauce and garnished with a dressed salad and lemon wedge

Pan Fried Cod

£12.95

Pan fried cod fillet served with chips, peas, tartare Sauce and garnished with a dressed salad and lemon wedge

Scampi

£11.95

Golden breaded scampi served with chips, peas, tartare Sauce and garnished with a dressed salad and lemon wedge

Fish dishes may contain bones

Check out our specials board for delicious alternatives

Ask your Waiter for our dessert menu

Steaks & Burgers

8oz Rump £14.95

Rump steak seasoned and cooked to your liking, served with chips, sautéed mushrooms, beer battered onion rings, peas and roasted tomato

8oz Ribeye £15.95

Ribeye steak seasoned and cooked to your liking, served with chips, sautéed mushrooms, beer battered onion rings, peas and roasted tomato

8oz Sirloin £15.95

Sirloin steak seasoned and cooked to your liking, served with chips, sautéed mushrooms, beer battered onion rings, peas and roasted tomato

8oz Minted lamb steak £15.95

Lamb steak seasoned with mint and served with Tomato on the vine, stuffed mushroom with cheese, new potatoes & peas

Beef Burger £10.95

Chicken Burger £10.95

Cheese Burger £11.95

Cheese & Bacon Burger £12.95

All Burgers served with Chips and Salad

Sauces £1.20

Pepper

Mushroom

Stilton

Pub Classics

Chilli Con Carne £11.95

A bowl of homemade chilli served on a bed of rice

Bangers & Mash £10.95

Juicy pork sausages served on a bed of creamy parsley mash, peas

And topped with Red onion relish with a jug of gravy

Homemade Steak & Ale Pie £11.95

Served with chips or Mash, peas and gravy

Homemade Steak & Stilton Pie £11.95

Served with chips or Mash, peas and gravy

Homemade Lasagne £11.95

A traditional homemade Lasagne served with chips, veg

or salad with buttery garlic bread

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Vegetarian & Vegan

Vegetable Tartlet (V)	£10.95
<i>Puff pastry case filled with roasted vegetables, mozzarella cheese served with salad and sweet potato fries</i>	
Moving Mountain burger (V) (Vg)	£12.95
<i>Succulent plant based burger 100% plant 0% cow, served with carrot & sultana Salad and sweet potato fries</i>	
Cheese & Broccoli bake (V)	£9.95
<i>Served with potato wedges and peas</i>	
Vegan “Fish” & Chips (V) (Vg)	£10.95
<i>Seasoned banana flower, deep fried served with chips & Peas</i>	

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Wine's

White

Crescendo Pinot Grigio Italy **£15.40**

Green apples and citrus bursts forth in an explosion of light and refreshment.

El Molturo Sauvignon Blanc Spain **£15.40**

Crisp and dry white, from the sun-drenched vineyards of Spain.

Five Foot Track Chardonnay Australia **£16.00**

Ripe tropical fruit flavours of pineapple and mango, with hints of vanilla and a buttery finish.

Sugarbush Hill Sauvignon Blanc South Africa **£16.00**

Highly aromatic, with intense asparagus, grass and guava notes providing a captivating bouquet. The palate is a delicate mix of citrus fruit and mineral texture.

Rosé

Crescendo White Zinfandel Rose Italy **£16.00**

An off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.



Wine's

Sparkling

Bel Canto Prosecco Italy **200ml £5.70** **750ml £18.40**
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Red

Finca Nova Tempranillo Spain **£14.90**
A classic Red Wine with subtle notes of red cherry, raspberry and redcurrant, medium bodied, soft and juicy red.

La Tierra Rocosa Merlot Chile **£15.70**
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Aires Andinos Malbec Argentina **£16.70**
Black fruits of the forest and mocha notes leap from the glass in this soft and subtle expression of Malbec.

