

Starters

Garlic Bread	(V)	£2.50
Garlic Bread		£3.00
<i>Topped with cheddar cheese</i>		
Loaded Potato Skins	(GF)	£4.95
<i>Cheese & Bacon</i>		
<i>Cheese & Onion</i>		
Creamy Garlic Mushrooms	(V)	£5.95
<i>With crusty bread & Butter</i>		
Bruschetta Ciabatta	(Vg)	£5.95
<i>Sliced ciabatta, topped with chopped tomato, cucumber, onion & garlic, drizzled with balsamic glaze served with salad garnish.</i>		
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>		
Pâté of the day		£5.95
<i>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>		
The Woodman's Sharer (Serves 2)		£11.45
<i>BBQ pork ribs, chicken Nuggets, battered onion rings, battered mushrooms, fries and garnish</i>		

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



Chicken

Chicken Parma (GF)

£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 topped with BBQ sauce, bacon and cheese 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

Grilled Cod (GF)

£12.95

Grilled 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** £19.90
Ribeye steak seasoned and cooked to your liking, served with chips, sautéed mushrooms, beer battered onion rings, peas and roasted tomato
- 8oz Sirloin** £19.90
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 (GF)** £15.95
Lamb steak seasoned with mint and served with Tomato on the vine, stuffed mushroom with cheese, new potatoes & peas
- Mixed Grill** £22.95
4oz steak, 4oz gammon, 4oz pork steak, lamb chop, pork sausage, served with chips, sautéed mushrooms, beer batted onion rings, peas and roasted tomato
- The Woodman's Burger** £10.95
Homemade burger pattie, using the best beef mince and lightly seasoned, served in a seeded bun with chips and salad
- The Woodman's Chicken Burger** £10.95
Chicken fillet coated in crispy breadcrumbs served in a seeded bun with chips and salad
- The Woodman's Cheese Burger** £11.95
Our homemade burger pattie topped with melted cheddar cheese served in a seeded bun with chips and salad
- The Woodman's Cheese & Bacon Burger** £12.95
Our homemade burger pattie topped with melted cheddar cheese and bacon served in a seeded bun with chips and salad

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 mash, peas and comes with red onion relish and 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, peas or salad with buttery garlic bread

Sauces

£1.20

Peppercorn

Mushroom

Stilton

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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 brunch burger (V) (Vg)	£10.95
<i>4oz succulent plant based burger 100% plant 0% cow, served with Salad and sweet potato fries</i>	
Quarter pound Vegetable burger (V) (Vg)	£12.95
<i>Bread crumbed vegetable pattie served in a seeded bun, 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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Baguettes

£6.95

Hot Beef & Fried Onion

Sausage, Jalapeno & Cheese melt

BLT

Fried Egg & Bacon

Bacon & Mushroom

Tuna Crunch

Cheese Salad

Sweet Chilli Prawns & Salad

Served with tortilla chips & salad garnish

Gluten Free seeded roll available

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Wine's

White

Crescendo Pinot Grigio Italy

£17.80

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

Old Gum Tree Chardonnay Australia

£17.00

Expect juicy notes of peach and lemon blossom, a creamy slather of vanilla and a crisp, refreshing finish.

Sugarbush Hill Sauvignon Blanc South Africa

£19.80

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

£19.00

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



Wine's

Sparkling

Bel Canto Prosecco Italy **200ml £6.80** **750ml £22.00**
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Red

Riscos Malbec Chile **£19.40**
This vineyard has use some of the ripest Malbec grapes to produce this deeply Coloured wine with a silky soft texture and rich spicy fruit flavours.

La Tierra Rocosa Merlot Chile **£17.70**
Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Conde De Castile Rioja Spain **£19.80**
This Joven Rioja has a palate of ripe grape and black fruit with a hint of spice and liquorice.

