

## STARTERS & SALADS

**[V] CREAMED MUSHROOM & WHITE BEAN SOUP** 6.25  
with winter truffles & welsh rarebit toast. *Pair with Viognier.*

**[VE] SPICY ROASTED RED PEPPER HUMMUS**  
with falafel bon-bons, charred broccoli & lime **SML 7.95**  
scented coconut yoghurt. *Pair with Vinho Verde.* **LRG 12.50**

**SAUTÉED CHICKEN LIVERS ON TOAST** 7.25  
with devilled chicken gravy & watercress. *Pair with Pinot Grigio.*

**[GF] VINDALOO SPICED TIGER PRAWNS**  
with oriental dressing made with diced shallots, **SML 8.95**  
chillies, carrots & ginger. *Pair with Viognier.* **LRG 14.95**

**[V] BAKED CRANBERRY, ONION & GOAT CHEESE TART**  
with brussels sprout coleslaw & toasted chestnuts. **8.75**  
*Pair with Petit Chablis.*

**STICKY SPICY BBQ CHICKEN WINGS** 7.25  
with chilli & toasted peanuts. *Pair with Pinot Noir.*

## MAIN DISHES

**THE WOODMAN'S SHEPHERDS PIE** 14.95  
with buttered peas & gravy. *Pair with Pinot Noir.*  
*Add Mature Cheddar Topping* 2.25

**THAI BAKED SEA BASS** 16.95  
marinated in sweet & spicy Thai curry paste, wrapped in a banana leaf served with black bean dressing, Nuoc Cham & coconut rice. *Pair with Petit Chablis.*

**[VE,GF] WINTER SQUASH & CHESTNUT MEATLOAF** 15.95  
served with butter bean mash, roast pieces of squash, burnt cauliflower & vegan gravy. *Pair with Chateau Robin.*

**HARISSA SPICED LAMB CUTLETS** 17.95  
with pomegranate & chickpea couscous, grilled halloumi & chimichurri dressing. *Pair with Cabernet Sauvignon.*

**FISH & CHIPS** 13.95  
with mushy peas & tartare sauce. *Pair with Picpoul de Pinet.*

**CHICKEN, LEEK & MUSHROOM PIE** 13.95  
with light mustard & cheddar velouté topped with puff pastry served with buttered spinach. *Pair with Chardonnay.*

## SUNDAY ROASTS

**ROAST RIB OF BEEF** 19.25  
with creamed horseradish. *Pair with Rioja.*

**ROAST LEG OF WELSH LAMB** 18.25  
with mint sauce. *Pair with Pinot Noir.*

**1/2 OF A ROASTED BONELESS CHICKEN** 17.95  
with sage & onion stuffing. *Pair with Chardonnay.*

**ROAST BELLY OF GLOUCESTERSHIRE PORK** 17.95  
With apple sauce. *Pair with Vinho Verde.*

**MIXED ROAST** 18.95  
Chef's cut of all of the above. *Pair with Montepulciano.*

**VEGETARIAN OR VEGAN ROAST OF THE DAY** 16.95  
please ask on the day.

## TO SHARE

**THE WOODMAN'S FISH PIE** 32.00  
Smoked haddock, salmon, cod, halibut & smoked salmon pieces with a rich Dijon & cheese velouté, topped with parmesan puff pastry & served with minted buttered peas  
[2-3 people] (please allow 25-30 minutes cook time).  
*Pair with Petit Chablis.*

**BAKED CEMBERT TO SHARE** 15.25  
served with grissini.

## FROM THE GRILL

**[GF] 8OZ RIB EYE** *pair with Rioja.* 24.95

**MISO BLACKENED SALMON SUPREME** 14.95  
200g boneless fillet. *Pair with Pinot Noir.*

**[GF] CORNISH MIXED FISH** 15.25  
*pair with Picpoul de Pinet.*

*All served with chips and mixed salad, with a choice of Bearnaise sauce or garlic butter*

## WOODMAN BURGERS

**BEEF BURGER** 13.95

**CHICKEN BURGER** 13.95

**[V] CHEESY BEAN BURGER** 12.95

**[VE] SPICY BEAN & VEGAN CHEDDAR** 11.95

**SHRIMP BURGER** 13.95  
with spicy tartare

**EXTRA TOPPINGS** 2.25  
CHEDDAR // BACON // GOAT'S CHEESE //  
CRUSHED AVOCADO // MONTERAY JACK

## DESSERTS

**HOT WHITE CHOCOLATE CHIP COOKIE DOUGH** 7.00  
with salted caramel ice-cream.

**APPLE & BLACKBERRY CRUMBLE** 7.00  
served with custard.

**PROFITEROLES** 7.00  
with warm Nutella sauce & toasted hazelnuts.

**[GF, VE] VANILLA CHEESECAKE** 7.00  
with warm fruit compote.

**STICKY TOFFEE PUDDING** 7.00  
with honeycomb ice cream & toffee sauce.

**MIXED BOWL OF ICE CREAM** 4.95  
3 scoops of any flavour.

## ICE CREAM

strawberry // vanilla // chocolate // honeycomb  
**EACH SCOOP 1.95**

OUR DISHES HAVE BEEN PAIRED WITH RECOMMENDED WINES.

## SIDES

**BUTTERED NEW POTATOES** 4.25

**STEAMED TENDERSTEM BROCCOLI** 4.25

**BAKED CAULIFLOWER CHEESE & PARMESAN** 4.25

**SWEET POTATO CHIPS** 4.25

**ONION RINGS** 4.25

**CHIPS** 4.25

**MIXED SALAD** 4.25

## APÉRITIFS

**PROSECCO** 5.50  
Delicately fruity slightly aromatic bouquet. Well balanced & light body.

**HUGO** 10.00  
Gin, Elderflower Liqueur, Cucumber, Lime, Mint & Prosecco.

**BARBADILLO PALE DRY FINO SHERRY** [100ml] 6.85  
Full Bodied & Perfect Balance. Hints of Nuts & Olives.

**NEGRONI** 9.50  
Sacred Gin, Campari, Sweet Red Vermouth

**APEROL SPRITZ** 9.00  
Aperol, Prosecco, soda

**DOUBLE MARY** 9.00  
50ml Vodka, Tomato Juice, Worcester Sauce, Horseradish, Lemon Wheel, Celery Stick.

**CLASSIC G&T** 8.95  
Sacred Gin, Fever Tree Tonic, Lemon Peel.

V – vegetarian // VE – vegan // GF – gluten free

Please inform us of any allergies and we will provide you with information or our full menu guide.