THE WOODS

STAINBECK CORNER, CHAPEL ALLERTON

Sample Menu - 2026

PECKISH?

CRACKING BAR SNACKS OR SOMETHING TO NIBBLE WHILST DECIDING...

PADRON PEPPERS - 6 (VG, GF)
LIGHTLY BLISTERED & TOSSED IN TAJIN

HOUSE PICKLES - 4 (VG, GF)
SEASONAL HOUSE PICKLED VEGETABLES

HAM HOCK TERRINE - 7 (GF)
SERVED WITH PRAWN CRACKERS & XO BROWN SAUCE

PAN CON TOMATE - 7 (VGO)
HOUSE FLATBREAD W/ SHREDDED TOMATO, GARLIC & SHERRY VINEGAR

PIG TAILS - 7
DEEP FRIED & CRISPY WITH A LIME CHILLI CRISP

FLATBREADS

DRUNKEN CHICKEN - 10
SHREDDED WITH A SWEET & SPICY SAUCE AND FRESH BASIL

BABA GHANOUSH - 10 (VGO)
ROASTED AUBERGINE W/ POMEGRANATE MOLASSES & SUMAC SHALLOTS

RAREBIT - 10 (V)
GUINNESS & CHEESE SAUCE W/ A GARLIC & HERB DRESSING

BOQUERONES - 10
MARINATED WHITE ANCHOVIES, ROASTED RED PEPPERS, PEA & TAHINI SAUCE

ROTISSERIE CHICKEN

HIGH WELFARE YORKSHIRE BIRDS BRINED FOR 24 HOURS IN A HOUSE BLEND OF TEA & SEASONINGS. SLOW ROASTED AND CARVED TO ORDER WITH A SIGNATURE TARE FINISH

WEIGHING AN AVERAGE OF 1.4KG, OUR BIRDS ARE SOURCED FROM A HANDFUL OF SMALL FARMS IN YORKSHIRE

½ CHICKEN - 16 WHOLE CHICKEN - 28 (GF)

PICK A SAUCE

GARLIC KYIV SAUCE, MARMITE HOT SAUCE BUTTER, CHIMICHURRI (GF)

ADD A HOME MADE MOPPING CRUMPET (V) - 1

MARINATED ROAST CAULIFLOWER - 14 (VGO)

SERVED ON SMOKED ALMOND ROMESCO WITH TOASTED NUTS & TOMATOES

SIDES

SMASHED NEW POTATOES - 5 (GF)
TOSSED IN ROTISSERIE DRIPPINGS & CHICKEN BUTTER

SMOKIE CEASAR - 7
LETTUCE COATED IN ARBROATH SMOKIE CEASAR DRESSING & LAMB BACON

CHARRED CABBAGE - 7 (VGO)
CHARRED WITH THE WOODS HOT SAUCE & SALSA VERDE

SWEET CHILLI BROCCOLI - 6
W/ CONFIT GARLIC AND FRIED ALLIUM DIPPING SAUCE

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL FOOD BILLS.
THIS OPTIONAL CHARGE GOES DIRECTLY TO THE TEAM. PLEASE LET US KNOW IF YOU WOULD LIKE IT REMOVED.

GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION