

*The*

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# MENU



## FOR THE TABLE

*Mixed Greek Olives & warm breads with olive oil & balsamic glaze for 2 £6 for 4 £9*

## STARTERS

**Homemade Soup of the Day** - crusty bread & butter £6 (v) \*\*

**Seafood Cocktail** - prawns & smoked salmon, cherry tomatoes, cucumber, crisp lettuce, lemon wedge, Marie Rose sauce & brown bread & butter £8 \*\*

**Creamy Garlic Mushrooms** - topped with melted cheese with warm dipping breads £6.5 \*\*

**Chicken Liver Pâté** - plum chutney, toasted sourdough £7 \*\*

**Crispy Whitebait** - homemade tartare sauce & lemon wedge, brown bread & butter £6.5

**Baked Camembert** - balsamic baby onions, warm dipping breads £6.5 \*\*

**Salt & Pepper Squid** - garlic mayonnaise £6.5

## MAINS

**Lamb Tagine** - slow cooked lamb in warm Moroccan spices topped with flaked almonds & apricots, served with cous cous & flatbread £15

**Homemade Steak & Ale Pie** - seasonal vegetables, rich gravy and a choice of hand cut chips, creamy mash potato or buttered new potatoes £14

**Braised Beef** - beef slowly braised in red wine & herbs, with creamy mash potato, seasonal vegetables £15 (gf)

**Honey & Mustard Glazed Ham** - fried hen's eggs, hand cut chips & petit pois £12 (gf)

**Trio of Sausages** - Cumberland pork sausages with creamy mash potato, seasonal vegetables & rich gravy (veg option available) £13

**Lambs Liver & Bacon** - pan fried liver topped with crispy bacon, creamy mash potato, seasonal vegetables & rich onion gravy £13\*\*

**Fish & Chips** - beer battered haddock fillet, hand cut chips, homemade tartare sauce with petit pois or mushy peas £15

**Breaded Scampi** - hand cut chips, homemade tartare sauce & petit pois £13

**Seafood Linguine** - salmon, haddock & prawns cooked in a spicy tomato sauce with garlic ciabatta £14

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## FROM THE GRILL

**Sirloin Steak** - 8oz cut of prime beef, chips, button mushrooms, grilled tomato & petit pois £24 (gf)

**Homemade Beef Burger or Spicy Cajun Chicken Burger** - crisp lettuce, tomato, mayo & hand cut chips £13 \*\* Add Cheese £1 Bacon £1 Blue Cheese £2

## VEGETARIAN/VEGAN

**Vegetable & Coconut Curry** - sweet potato, butternut, courgette, onions & peppers cooked with 12 different herbs & spices to give it maximum flavour, basmati rice, mango chutney & poppadum £13 (gf) (ve)

**Plant Based Vegan Burger** - mayo, tomato, crisp lettuce, & hand cut chips £13 (ve)

**Roasted Vegetable Tart** - warm new potatoes, mixed seasonal salad with a balsamic dressing £13 (ve)

**Mushroom Linguine** - cooked in white wine & cream with garlic ciabatta £13 (v)

## SALADS/PLOUGHMAN'S

**Poached Salmon & Prawn with Marie Rose Sauce** - Woodies slaw, lettuce, cherry tomatoes, cucumber, carrot ribbons, pepper batons, fresh beets & warm buttered new potatoes £14(gf)

**Ham & Cheddar Cheese Ploughman's** - Woodies slaw, lettuce, cherry tomatoes, cucumber, carrot ribbons, pepper batons, fresh beets, pickle & crusty baguette £14

## SIDES

Hand Cut Chips/Skinny Fries £3.5

Seasonal Vegetables £4

Garlic Butter £2

Garlic Bread x 2 £3.5

Cheesy Chips/Fries £4.5

House Salad £4

Peppercorn Sauce £3

Cheesy Garlic Bread x 2 £4.5

Dirty Chips/ Fries £5.5

Woodies Slaw £2.5

Onion Rings £3.5

Bread & Butter £2

**FOOD ALLERGIES & INTOLERANCES.** Before you order your food & drinks please speak to a member of staff if you have any queries about our ingredients. Some dishes can be adapted to suit gluten free