

The Woodman Dinner Menu

Appetisers....

A selection of breads with extra virgin olive oil and a balsamic dipping sauce £3.50

Mediterranean Olives stuffed with sun-dried tomatoes £3.20 (gf, v)

Mini sweet chilli peppers filled with cream cheese £3.20 (gf, v)

Appetiser platter - selection of breads, olives and mini sweet stuffed peppers £9.80 (v)

Sharing platters....

Fish platter - Dressed crab, smoked salmon, prawns and smoked mackerel served with a lemon mayonnaise, dressed leaves, granary bread & butter £19.00

Antipasti - Chicken liver pâté, chorizo, prosciutto, mozzarella cheese, vine tomatoes, olives, mini sweet chilli peppers served with balsamic oil and crusty bread. £18.00

Starters....

Soup of the day served with crusty bread £4.95 (v)

Hearty smoked haddock chowder £5.95

Fresh mussels steamed in a white wine, garlic, shallot & cream sauce served with crusty bread £5.95

Chicken liver pâté served with sourdough toast and spiced plum chutney £5.95

Martin's award winning Black pudding, stilton & smoked bacon salad £5.95

A duo of smoked salmon and chilli prawns served with red onion salad, granary bread & butter £6.25

Creamy garlic mushrooms served on sour dough toast £5.85 (v)

Dressed crab, served with a lemon mayonnaise, granary bread & butter £7.95

Main courses....

Pan fried fillet of pork served with a wholegrain mustard sauce, wrapped in Parma ham, black pudding mash, sage and onion stuffed mushroom and green vegetables £14.90

Roasted loin of lamb served with bacon & cabbage mash, red wine & rosemary sauce and a medley of vegetables £15.90

Cajun chicken salad served with sour cream and hand cut chips £12.90 (gf)

Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce topped with melted brie £12.90 (v)

Steak & kidney pie cooked in Black sheep ale with suet short crust pastry, hand cut chips & vegetables £13.90

Wild boar sausages from Badger served with cream potatoes, thick onion gravy and greens £12.90

Beef burger topped with bacon, brie and cranberry served with hand cut chips & salad £12.90

Warm leek & Roquefort tart served with Waldorf salad and hand cut chips £12.50 (v)

Fish....

Fish of the day £15.90

Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £15.90

Smoked haddock and leek pie topped with cheddar cheese mash and a medley of vegetables £14.90

Fresh mussels steamed in a white wine, garlic, shallot & cream sauce, served with hand cut chips & bread £14.90

Grilled fillet of plaice served with a smoked salmon and prawn white wine cream sauce, greens, new potatoes £15.90

Parmesan crusted fillet of cod, crushed new potatoes, pea puree, tomato coulis and basil pesto £15.90

King prawn linguini in a Thai coconut sauce with chilli, ginger, garlic and limejuice, infused with olive oil and coriander £15.90

Steaks.... (gf)

8oz fillet	8oz sirloin	14oz t-bone	10oz gammon and egg
£24.50	£19.90	£24.00	£14.90

All steaks served with a grilled tomato, baked field mushroom and hand cut chips

Steaks can be served with peppercorn, creamy Stilton (gf), or wild mushroom and red wine sauce £2.00

Sides.... Hand cut chips £2.95 A selection of fresh vegetables £2.50 Mixed salad £2.50 Onion Rings £2.50

Desserts....

Warm Chocolate Brownie served with clotted cream ice cream £5.50

Boozy marmalade bread & butter pudding served with custard £5.50

Crumble of the day with custard £5.50

Autumn fruit Pavlova £5.50 (*gf*)

Homemade Honeycomb Ice cream £5.50

Passion fruit and Mango Sorbet £5.50 (*gf*)

Lemon and Raspberry Posset served with a homemade shortbread biscuit £5.50

Cheese board served with tomato chutney and a selection of biscuits or bread £6.99

Port selection....

Dow's Reserve £2.90

Taylor's LBV £4.90

Old boy 21 year old Tawny £6.50

Freshly Ground Coffee provided by Shropshire Coffee Company or a Pot of Tea served with a Nibble of Tiffin

Espresso £2.50

Cappuccino £2.90

Latte £2.90

Double Espresso £3.30

Coffee £2.70

Baileys Latte £6.20

Liqueur Coffee £6.20

Pot of Tea £2.10

Fruit, Herb or Green Tea £1.99