

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)

Starters....

Soup of the day with fresh crusty bread £4.95 (v)
Hearty smoked haddock chowder £6.50
Creamy garlic mushrooms served on sour dough toast £5.50
Traditional Greek salad £5.25
Ham Hock terrine served with homemade piccalilli and sourdough toast £6.25
Thai tuna fish cake served with chilli salsa £5.25

Main courses....

Roasted loin of lamb served a with dauphinoise potatoes, red wine & rosemary sauce and a medley of vegetables £15.90
Chicken Caesar salad served with hand cut chips £13.50
Chick pea and spinach curry served with basmati rice £12.90 (vegan)
Steak & kidney pie cooked in Black sheep ale with suet short crust pastry, hand cut chips & vegetables £13.90
Beef burger topped with bacon, brie and cranberry or mushroom and stilton served with hand cut chips & salad £12.90
Butternut squash & coriander burger served with mango chutney, crushed poppadoms & sweet potato fries £12.90 (v)

Fish....

Fish of the day £15.90
Masala fish, served with a lemon and coriander rice £15.90
Grilled fillet of Hake, with a pea & basil velouté, chorizo ragoût served with new potatoes & greens £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

Steaks.... (gf)

8oz fillet	8oz sirloin	12oz ribeye	10oz gammon and egg
£24.50	£19.90	£23.00	£14.90

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

Steaks can be served with peppercorn, creamy Stilton (gf), or wild mushroom and red wine sauce £2.50

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

All our food is freshly prepared in a small kitchen. We can therefore not guarantee that our food is allergen free.

Desserts....

Warm Chocolate Brownie served with clotted cream ice cream £5.75

Lemon and Raspberry Posset served with a homemade shortbread biscuit £5.75

Home made Honey Comb Ice cream £5.75

Boozy marmalade bread & butter pudding served with custard £5.75

Blackcurrant sorbet £5.75

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