

THE
WOODMAN


AUTUMN
MENU

Autumn Menu....

Appetisers...

A selection of Artisan breads made in Ackleton, served with extra virgin olive oil and balsamic dipping sauce £4.25(v)

Mediterranean olives stuffed with garlic £4.75 (gf) (v)

Mini sweet peppers stuffed with cream cheese £4.75 (gf) (v)

Appetiser platter, a selection of breads, olives and mini sweet stuffed peppers to share £13.75 (v)

Starters....

Soup of the day with crusty bread £6.75 (v)

Whitebait served with a homemade tartare sauce £7.95

Hearty smoked haddock chowder served with crusty bread £8.95

Creamy garlic mushrooms served on sourdough toast (v) £7.95

Grilled halloumi with roast pumpkin salad (v) £7.95

Chicken liver pâté with a red onion marmalade, served with sourdough toast £7.95

Martin's award-winning black pudding, stilton & smoked bacon salad £7.95

Sharing fish platter: crab, smoked salmon, sweet chilli prawns, smoked mackerel, salad and granary bread & butter £29.00

Main courses....

Roasted loin of lamb with a red wine & rosemary sauce, served with dauphinoise potatoes & seasonal vegetables £20.90

Beef burger topped with smoked bacon, applewood & barbeque sauce, served with hand cut chips & salad £16.90

Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce topped with melted brie £16.50 (v)

Steak & kidney pie cooked in ale with suet short crust pastry, hand cut chips & vegetables £16.50

Cajun chicken salad or a Cajun chicken burger served on a rustic bun with Cajun dressing and hand cut chips £16.90 (gf)

Pork fillet wrapped in Parma ham, black pudding mashed potatoes, vegetables with wholegrain mustard sauce £19.90

Warm broad bean and tarragon tart served with salad and hand cut chips £16.90 (v)

10oz gammon and egg served with vine tomatoes, a baked field mushroom and hand cut chips £17.95

Fish....

Fish of the day... market price

Fillet of sea trout, served with a creamy white wine smoked salmon & dill sauce, new potatoes and greens £20.90

Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £19.25

Monkfish wrapped in Parma ham served on chive mash, with a tomato, chilli and garlic sauce, with greens £20.90

Smoked haddock mornay served with chive mash & greens £19.90

Steaks.... (gf)

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| 8oz fillet | 8oz sirloin | 12oz ribeye |
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| £32.00 | £26.50 | £29.50 |
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All steaks served with vine tomatoes a baked field mushroom and hand cut chips

Steaks can be served with peppercorn or creamy Stilton or wild mushroom and red wine sauce, £2.95

Sides....

Hand cut chips £4.50 A selection of fresh vegetables £3.50 Mixed salad £3.50 Onion rings £3.50

All our food is freshly prepared in a small kitchen. We can therefore not guarantee that our food is allergen free.
If you have a food allergy or intolerance please speak to a member of staff.

Desserts . . .

Warm chocolate brownie served with vanilla ice cream £7.75

Strawberry pavlova £7.75

Raspberry sorbet £7.75

Crumble of the day served with custard £7.75

Homemade honeycomb ice cream £7.75

Lemon tart with raspberry sorbet £7.75

British cheese board. West Country mature cheddar, Smoked Applewood, Somerset Brie,

Clawson Reserve blue Stilton served with a selection of biscuits, celery & apple and plum chutney £9.75

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

Espresso £2.90

Cappuccino £3.50

Latte £3.50

Double Espresso £3.80

Coffee £3.25

Baileys Latte £6.95

Liqueur Coffee £7.50

Pot of Tea £2.90

Fruit, Herb or Green Tea £2.90