FOR TABLES OVER 12

STARTERS

Soup of the Day (GFA) **£7**
Freshly prepared homemade soup served with a warm rustic bread roll & butter

Halloumi Strips (V)(GF) **£8**
Golden-fried halloumi strips, drizzled with sticky honey & sweet chilli, served with a creamy garlic mayonnaise dip

Crispy Chicken Wings (GF) **£8**
Crispy golden chicken wings tossed in your choice of BBQ, Buffalo, Hot Honey or Garlic & Herb, served with a cooling sour cream dip.

Char Siu Pork Ribs (GF) **£8**
Tender slow-cooked pork ribs glazed in a sticky, sweet and savoury Char Siu sauce, finished with spring onion and fresh chilli

Chargrilled Flatbread & Hummus (VeG) **£7**
Homemade roasted red pepper hummus.

BBQ Beef Brisket Bon Bons £8
Slow-cooked BBQ beef brisket in a crisp golden crumb, served with tangy piccalilli.

Chicken Liver & Port Parfait (GFA) **£8**
Rich chicken liver parfait infused with port wine, served with onion marmalade, toasted brioche and dressed leaves.

MAINS

Fish & Chips £19
Beer Battered Cod Fillet, Triple Cooked Chips, Mushy Peas & Lemon Wedge.

Sticky Chipotle Chicken (GF) **£18**
Chargrilled chicken breast glazed in a smoky, sweet & sticky chipotle sauce, served with golden skin-on fries and a crisp dressed salad.

Homemade Pie of the Day £16.5
Our chef's freshly prepared pie of the day, generously filled and topped with golden pastry, served with triple-cooked chips, rich homemade gravy and your choice of garden or mushy peas.

Beef Fillet Stroganoff (GF) **£20**
Tender strips of slow-cooked beef fillet in a rich, button mushroom and brandy cream sauce with smoked paprika and Dijon mustard. Served with wild rice and shredded seasonal greens.

Button Mushroom Stroganoff (V)(GF) **£15**
Sautéed button mushrooms in a rich, creamy stroganoff sauce with garlic, smoked paprika and Dijon mustard, Served with wild rice and shredded seasonal greens , finished with fresh herbs.

Teriyaki Tofu Stir-Fry (VeG)(GF) **£15**
Crispy tofu with seasonal vegetables in a sticky teriyaki glaze, served with fragrant vegetable wild rice and finished with fresh spring onion & sesame seeds.

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Classic Caesar Salad £16
Crisp gem lettuce tossed in a creamy Caesar dressing with crispy pancetta, anchovies, Parmesan & golden croutons. **Add Chargrilled Chicken £4**

Woodlands Burger (GFA) **£18**
Beef patty topped with melted mature Cheddar and our signature Woodlands burger sauce, layered with crisp gem lettuce and beef tomato in a toasted brioche bun, served with golden skin-on fries & house slaw.

Grilled Halloumi Burger (V)(GFA) **£17**
Thick-cut halloumi, chargrilled until golden, layered with crisp gem lettuce and beef tomato, finished with smoky mayonnaise in a toasted brioche bun, served with golden skin-on fries & house slaw.

10oz Gammon Steak (GF) **£19**
Chargrilled gammon steak served with triple-cooked chips, garden peas and your choice of a fried egg or grilled pineapple. **Add both £2**

10oz Rump Steak (GFA) **£24**
Chargrilled to your liking and served with triple-cooked chips, grilled field mushroom, confit tomato & fresh tendrils.

Peppercorn Sauce £4
Red Wine Jus £4

DESSERTS

Warm Triple Chocolate Brownie (GFA) **£7.5**
Rich chocolate brownie served warm with creamy vanilla ice cream, finished with silky chocolate sauce & a delicate chocolate shard.

Sticky Ginger Sponge £7.5
Warm, rich sticky ginger sponge, served with creamy Vanilla Custard

Woodlands Cheeseboard £7.5
A selection of traditional cheeses served with grapes, crisp celery, artisan crackers & our spiced fruit chutney.

Warm Apple & Berry Crumble £7.5
A blend of warm apples and seasonal berries topped with a golden, buttery crumble, served with rich vanilla custard.

Chocolate Orange Tart £7.5
A rich dark chocolate and orange tart served with orange mascarpone and candied orange zest.

Selection of Ice Creams (GF) £6.5
A trio of premium ice creams – pleaseask your server for today's flavours.

GF - Gluten Free, GFA - Gluten Free Option Available (See Server), V - Vegetarian, VeG - Vegan

GROUP

