



FOOD

THE WOODS
BAR & KITCHEN

FOLLOW US ON



CHOOSE FROM A FANTASTIC SELECTION OF FRESHLY PREPARED FOOD, MADE WITH THE FINEST, FRESHEST SEASONAL INGREDIENTS FROM OUR LOCAL SUPPLIERS.



THE WOODS@LUNCH

Served 12pm – 4pm, Monday – Friday
Mains £8.95 or 2/3 Courses for £10.95/£12.95

STARTERS

- Soup (v)**
Crusty bread of the day & sea salt butter
- Chicken Liver Parfait**
Smooth homemade chicken liver parfait served on toasted butter brioche with sticky red onion chutney
- Fresh Salad of Buffalo Mozzarella & Semi-Dried Tomatoes (v) (g)**
Buffalo mozzarella, semi-dried tomato, fresh rocket & basil with balsamic dressing

MAINS

- Sea Bass (g)**
Roast fillet of sea bass served on a bed of Caesar salad, anchovies, garlic croutons & shaved parmesan
- Free Range Chicken Milanese**
Breaded free range chicken, fried in garlic butter & lemon served with a red pepper linguini & shaved parmesan
- The Woods Burger’s**
A choice of a:
- **Homemade Beef Burger;**
 - **Cajun Chicken Burger or**
 - **Mushroom & Halloumi Cheese Burger (v)**

Served with chipotle mayo, beef tomato, lettuce, red onion, glazed brioche bun & twice cooked hand-cut chips
Add an Extra Topping: black pudding, smoked bacon, Mozzarella, Monterey jack cheese **£1 each**

- Courgette Lime & Rocket Risotto (v) (g)**
Grilled courgette risotto with fresh lime and rocket leaves finished with parmesan

DESSERTS

- Salted Caramel Pudding (v)**
Hot toffee sponge soaked in homemade salted caramel & served with banana and caramel ice cream
- White Chocolate Cheesecake (v)**
White chocolate cheesecake served with a strawberry & lime compote
- Duo of Ice Cream & Sorbet (v) (g)**
Please see server for selection

SANDWICHES

Served 12pm – 4pm, Monday – Friday
Add Soup or Fries for £1 (Gluten free options available)

- The H, L, T (v)** **£5.95**
Toasted bloomer bread with grilled halloumi cheese, avocado, beef tomato, lettuce, red pepper & roast garlic aioli served with salad garnish & house crisps
- The Woods Club Sandwich** **£7.95**
Toasted bloomer bread, harrisa mayo, grilled chicken breast, maple-smoked streaky bacon, beef tomato & baby gem leaf served with salad garnish & house crisps
- Grilled Steak & Cheese** **£8.95**
A toasted open sandwich smothered in Philadelphia, Arran cheddar & chive, topped with slices of Angus steak served with a salad garnish & house crisps
- Ploughman’s Sandwich (v)** **£6.25**
Bloomer bread with apple wood smoked cheddar, house pickle, cucumber, tomato, red onion and a whole grain mayo served with a red apple salad & house crisps
- The Woods Tuna & Red Onion** **£5.25**
Bloomer bread with tuna & red onion mayo, crisp iceberg lettuce, cucumber served with a salad garnish & house crisps
- Honey Roast Chicken, Red Pepper & Rose Harrisa** **£6.95**
Bloomer bread with roast sliced chicken breast marinated red pepper, iceberg lettuce, red onion & rose harrisa mayo served with salad garnish & house crisps
- The B, L, T** **£6.95**
Toasted bloomer bread with grilled maple roast smoked streaky bacon, beef tomato, iceberg lettuce & lemon mayo served with salad garnish & house crisps

SIDES

- Meat & Cheese Board** **£7.95**
Serrano ham, chorizo, pastrami, French brie, cheddar & blue cheese served with bread & oil
- House Breads & Oils (v)** **£2.95**
- Hand-Cut Twice Cooked Chips** **£2.25**
Add seasoning for **50p** (rosemary/cajun/truffle/chilli)
- Skinny Fries (v) (g)** **£1.95**
Add seasoning for **50p** (rosemary/cajun/truffle/chilli)
- Beer Batter Onion Rings (v) (g)** **£1.95**

THE WOODS MARKET MENU

Served 4pm–6.30pm Monday – Thursday
Mains £9.95 or 2/3 courses for £11.95/ £13.95

STARTERS

- Soup (v)**
Crusty bread of the day & sea salt butter
- Chicken Liver Parfait**
Smooth homemade chicken liver parfait served on toasted butter brioche with sticky red onion chutney
- Crispy Egg & Ham**
Breaded soft yoked corrie mains hens egg, grilled asparagus, serrano ham, celeriac puree & white truffle oil
- Fresh Salad of Buffalo Mozzarella & Home Dried Tomatoes (v) (g)**
Buffalo mozzarella, semi-dried tomato, fresh rocket & basil with balsamic dressing

MAINS

- Beef Cheek (g)**
Beef cheek braised for eight hours, smoked pancetta, semi-dried tomato, pearl onions and tarragon, creamy mash & seasonal vegetables
- Free Range Chicken (g)**
Roast chicken supreme, Serrano ham, asparagus & fondant potato with a thyme sauce
- Fresh Portland Crab**
Portland white crab meat linguini, fresh red chilli, ginger, lime & coriander
- Wild Mushroom Risotto (v) (g)**
Risotto of wild mushroom finished with white truffle oil & shave parmesan

DESSERTS

- Glazed Citrus Tart (v)**
Homemade tart filled with a citrus curd, served with a raspberry sorbet a crème fraiche
- Banana & Caramel Affogato (g)**
Two scoops of banana & caramel ice-cream served in a latte glass accompanied with a hazelnut espresso
- Duo of Ice Cream & Sorbet (v) (g)**
Please see server for selection

A LA CARTE Served 12am–9pm Monday – Saturday

STARTERS

- Soup (v)** **£4.25**
Crusty bread of the day & sea salt butter
- Spring Lamb Croquette** **£6.25**
Homemade lamb croquette served with pea puree, curly endive, lemon & thyme oil
- Crispy Egg & Ham** **£5.95**
Breaded soft yoked corrie mains hens egg, grilled asparagus, Serrano ham, celeriac puree & white truffle oil
- Chicken Liver Parfait** **£4.95**
Smooth homemade chicken liver parfait served on toasted butter brioche with sticky red onion chutney
- Smoked Mackerel Mousse** **£6.25**
Smooth Scottish smoked mackerel mousse, potted, with thyme butter, house pickle & toast
- Fresh Salad of Buffalo Mozzarella & Semi-Dried Tomatoes (v) (g)** **£5.25**
Buffalo mozzarella, semi-dried tomato, fresh rocket & basil with a balsamic dressing

MAINS

- Beef Cheek (g)** **£13.95**
Beef cheek braised for eight hours, smoked pancetta, semi-dried tomato, pearl onion, tarragon, creamed potato & celeriac puree
- Free Range Chicken** **£11.50**
Roast chicken supreme, Serrano ham, asparagus, thyme butter braised fondant potato, black pudding & spring onion croquette
- Rump of Lamb** **£14.50**
Roast rump of spring lamb, lamb croquette, asparagus & courgette finished with a lamb sauce
- Fresh Portland Crab** **£10.50**
Portland white crab meat linguini, fresh red chilli, ginger, lime & coriander
- Courgette Lime & Rocket Risotto (v) (g)** **£8.25**
Grilled courgette risotto with fresh lime and rocket leaves finished with parmesan

THE WOODS CLASSICS

- Four Cheese Macaroni (v)** **£7.50**
Macaroni shells bound in a four cheese & chive sauce, served with house garlic bread
- Fish Supper (g)** **£9.95**
Salted Scottish haddock, in a crisp beer batter, house tartar sauce, twice cooked hand-cut chips, lemon & homemade mushy peas
- The Woods Burger’s** **£10.50**
A choice of a:
- **Homemade Beef Burger;**
 - **Cajun Chicken Burger or**
 - **Mushroom & Halloumi Cheese Burger (v)**
- Served with chipotle mayo, beef tomato, lettuce, red onion, glazed brioche bun & twice cooked hand-cut chips
Add an Extra Topping: black pudding, smoked bacon, Mozzarella, Monterey jack cheese **£1 each**
- Aromatic Thai Green Curry** **£9.95**
A homemade aromatic Thai green curry with flavours of chilli, coriander, basil, lime, ginger & galangal served with sticky jasmine rice & giant shrimp cracker
Choice of Chicken, King Prawn or crispy Tofu

HOUSE PIZZAS

- All our pizza is made fresh in house and served with a roast garlic & chive aioli to dip your crusts (gluten free option available)**
- Margarita (v)** **£7.95**
Homemade pizza dough, pizza sauce & Mozzarella
- Pepperoni** **£8.25**
Homemade pizza dough, pizza sauce, pepperoni & Mozzarella
- Mushroom, Courgette & Rocket (v)** **£8.25**
Homemade pizza dough, pizza sauce, wild mushroom, courgette & rocket finished with buffalo Mozzarella
- Chorizo & Fresh Buffalo Mozzarella** **£8.50**
Homemade pizza dough, pizza sauce, chorizo & fresh buffalo Mozzarella
- The Woods Pizza (v)** **£8.50**
Homemade pizza dough, sticky red onion jam, wild mushroom, goats cheese, toasted pine nuts finished with white truffle oil
Add Extra Topping for: black pudding, chicken, bacon, chorizo, Serrano ham, buffalo Mozzarella **£1 each**

SALADS

- Fresh Salad of Buffalo Mozzarella & Semi-Dried Tomatoes (v)** **£9.95**
Buffalo mozzarella, semi-dried tomato, fresh rocket & basil dressing finished with Thai basil leaves
- Grilled Sea Bass Nicoise (g)** **£11.95**
Grilled fillet of sea bass, green beans, home dried tomato, new potatoes, soft boiled egg, and black olives & rocket with a French dressing
- Cajun Chicken Caesar Salad** **£8.25**
Cajun chicken, baby gem, garlic croutons & anchovies with a Caesar dressing

SIDES

- Meat & Cheese Board** **£7.95**
Serrano ham, chorizo, pastrami, French brie, cheddar & blue cheese served with bread & oil
- House Breads & Oils (v)** **£3.95**
- Hand-Cut Twice Cooked Chips (v) (g)** **£2.25**
Add seasoning for 50p (rosemary/cajun /truffle/ chilli)
- Skinny Fries (v) (g)** **£1.95**
Add seasoning for 50p (rosemary/cajun /truffle/ chilli)
- Beer Batter Onion Rings (v) (g)** **£1.95**
- Macaroni Cheese (v)** **£3.95**
Add seasoning for **50p** (chilli /truffle)
- House Seasonal Vegetables (v) (g)** **£2.95**
- House Salad (v) (g)** **£1.95**

DESSERTS

- Salted Caramel Pudding (v)** **£5.25**
Hot toffee sponge soaked in homemade salted caramel & served with banana and caramel ice cream
- Glazed Citrus Tart (v)** **£5.75**
Homemade tart filled with a citrus curd, served with a raspberry sorbet & crème fraiche
- White Chocolate Cheesecake (v)** **£4.95**
Homemade white chocolate cheesecake smothered in a strawberry & lime compote
- Trio of Ice Creams & Sorbets (v) (g)** **£3.95**
Please see server for selection

(V) Vegetarian (N) Nuts (GF) Gluten Free (G) Gluten PLEASE NOTE: If you suffer from a food allergy or intolerance, please let your server know upon placing your order.