

The Woodstock Arms Sample Menu

Lemon & thyme infused olives £3 (ve)

Bread board - warm sourdough boule with butter £3.75 (v)

Starters & sharers

To share - rosemary & garlic baked camembert baked in sourdough with celery £12 (v)

To share - board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar £14

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.25 (a, n)

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5.25 (ve)

Lightly dusted calamari with 'nduja mayo £5.50

Pan-seared scallops in fire-roasted pepper sauce with courgette fritters £8 (a)

To share - the whole hog - warmed pulled pork pie, handmade Scotch eggs, pork crackling sticks, sticky mustard & honey glazed Cherry Orchard sausages and black pudding bon bons, served with brown sauce, celery, radishes and golden beetroot piccalilli £26

Salads and light mains

Smoked beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing £9.25 (ve)

Chargrilled chicken breast rainbow salad with ribbons of carrots and courgettes, red peppers, pumpkin seeds, chickpeas and avocado £9.75

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.50

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £11.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £10.95

Roast Atlantic cod with peas, leeks and a chorizo & pea ragu £15 (a)

28-day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

Lamb duo - pan-roasted lamb rump & pulled shoulder pie on French beans, leeks and garlic, served with a red wine jus £15

Slow-braised rabbit leg on barley risotto with confit garlic and stem broccoli £15

Asparagus & sun dried tomato risotto with pecorino and pumpkin seeds £10.50 (v)

Sides

Sweet potato fries £3.50

Coleslaw £2.50

Triple-cooked chips £3

Watercress & shaved hard cheese salad £3.25

Onion rings £2.50 (a)

Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £7 (v)

Warm chocolate brownie served with hazelnut ice cream £5.25 (v, n)

Lemon tart with raspberries £5.25

Rhubarb & ricotta cheesecake with strawberry compote £5.50

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts