



restaurant | menu

## starters

- Chicken liver pâté 6.50**  
bread and butter pickle with ciabatta toast
- Soup of the day 6.00**  
toasted bread
- Asian spiced chicken yakitori 6.25**  
Korean slaw and BBQ sauce
- Mac 'n' cheese bites 7.50** (v)  
chive crème fraîche
- Spanish style pork meatballs 7.00**  
blue cheese and crispy onions
- Crispy buffalo chicken 6.50**  
ranch style hot sauce and roasted pepper
- Smoked haddock 7.75**  
chive and cheese croquettes
- Mini cod and parsley fishcakes 6.75**  
tartare sauce

## sharers & salads

- Seafood sharing basket 13.50**  
squid rings, salt and pepper squid, butterflied prawns and cod bites
- Woodhalls charcuterie board 15.50**  
spiced hummus, roasted pepper, pickles and tortilla strips
- Whole baked Camembert 8.95**  
garlic, rosemary and toasted ciabatta
- Mediterranean fregola salad 9.50** (v)  
roasted mixed peppers, rocket and olive oil
- Caesar salad 10.95 – add chicken 4.00**  
Crispy bacon, Cos lettuce, Caesar dressing, ciabatta and Italian hard cheese

## main

- Singapore noodles 14.00**  
marinated chicken skewer, pangang sauce
- Roasted Mediterranean sea bass 17.00**  
chorizo, cherry tomatoes, roasted peppers, Kalamata olives and roasted new potatoes
- Linguine ragu 15.25**  
linguine pasta and Lincolnshire sausage ragu, olive oil dressing and rocket
- Chicken cacciatore 14.50**  
roasted chicken thigh and leg in an Italian style sauce, roasted vegetable couscous
- Slowly braised shank of lamb 17.50**  
red wine sauce, smashed root vegetables
- Sweet potato and vegetable chilli 13.50** (v)  
rice or turmeric nachos and cheddar cheese
- Herb crusted cod loin 18.50**  
fish pie sauce, broccoli
- Roasted mushroom risotto 14.00** (v) – add chicken 4.00  
Italian style cheese and chives
- Beer-battered haddock and chips 15.95**  
crushed peas and tartare sauce
- Chicken and spinach malabar 15.75**  
basmati rice and naan bread
- Grilled halibut steak 17.50**  
grilled broccoli, roasted vegetable couscous and a tomato chilli sauce

## burgers

- all served with baby gem lettuce, tomato, pickles, skin on fries and Asian style slaw on a brioche bun
- Cauliflower, kale and Ford Farm Cheddar burger 13.00** (v)  
Sriracha and poppy seed crème
- Beetroot, quinoa and red pepper burger 13.00** (v)  
burger relish
- The veggie 13.00** (v)  
halloumi, mushroom and roasted pepper
- The original beef burger 14.75**  
Lincolnshire Poacher cheese
- The chook 14.25**  
classic battered chicken burger

## grills

- all steaks come with roasted tomato and thick cut chips
- Mixed grill 20.50**  
lamb chop, pork sausage, gammon, rump and peas
- 8oz' flat iron steak 15.75**
- 7oz' rump steak 19.95**
- 10oz' ribeye 24.00**

## sides

- Sweet potato fries 3.50** (v)
- Skin on fries 3.50** (v)
- Mac 'n' cheese 4.50** (v)
- Broccoli 4.00** (v)
- Garlic sautéed greens 4.00** (v)
- Crispy onion rings 3.50** (v)
- Garlic ciabatta 3.50 – add cheese 4.50** (v)

## sauc

- Creamy green peppercorn sauce 3.50**
- Red wine sauce 3.50**
- Mushroom sauce 3.50**
- Garlic butter 3.00**

## desserts

- Selection of Great British ice-cream 4.00** (v)
- Sticky toffee and salted caramel pudding 6.25** (v)  
vanilla ice-cream
- Chocolate and orange tart 5.95** (v)  
raspberry sorbet
- Warm treacle tart 6.50** (v)  
vanilla ice-cream
- British apple tart 6.50** (v)  
caramel ice-cream
- Selection of British cheese 8.00**  
celery, pickles and crackers

## hot drinks

- Cappuccino 3.85**
- Americano 3.50**
- Latte 3.85**
- Hot chocolate 3.85**
- Flat white 3.85**
- Pot of tea 2.90**

## after dinner cocktails

- Bellini 9.00**  
peach puree and prosecco  
a classy cocktail invented in the 1930s or 1940s by Giuseppe Cipriani at Harry's Bar in Venice, Italy
- Dark and Stormy 9.00**  
dark rum and ginger beer  
popular drink from the tropics that is just as refreshing as those fruity rum drinks
- PS I Love You 9.00**  
baileys, amaretto, Bacardi, Kahlua, fresh cream, chocolate powder  
it is pure creamy deliciousness that combines your yearning for sweets with an after-dinner coffee
- Old Fashioned 9.00**  
bulleit bourbon, angostura bitters  
suave simplicity, the drink remains as relevant today as it was when it first captured drinkers' hearts 200 years ago
- Espresso Martini 9.00**  
vodka, double espresso, coffee liqueur  
wake me up cocktail created in 80's Soho, London
- Negroni 9.00**  
gin, campari, sweet vermouth  
world-famous Italian aperitif that was first created in 1919

### Allergen Information

Unsure about our menu? Speak to a member of our team, they will be more than happy to discuss your dietary requirements with you and suggest dishes which might be suitable. (v) Suitable for vegetarians. \*Weights shown are approximate before cooking.