



Set Menu 2

2 Courses £34 & 3 Courses £39

Appetisers

Chef's Soup of the Day (V)

Served with bread & butter.

Foraged Wild Mushrooms (v)

Served en croute with cream, Parmesan, poached egg & truffle oil.

Salt & Pepper Squid

Served with burnt lemon & saffron aioli.

Atlantic Prawn & Crab Salad

Dressed & served on toasted garlic brioche, micro cress salad & parmesan

Pan Fried Liver Starter

Caramelized onions & creamed potato

Main Course

10oz Rump

Woodland mushroom, heirloom tomato, bone marrow butter, cress & triple cooked chips

Pan Fried Chicken

Dauphinoise potatoes, baby leeks, foraged mushrooms, Parmesan crisp & tarragon sauce.

The Woodhouse Burger with a choice of 3 toppings (V)(VE available)

Bone marrow beef, special fried chicken or Moving Mountain burger

Served on basted potato bun, with lettuce & tomato, fairground onions, burger sauce & fries.

Kashmiri Prawn Masala

Tandoori prawn on fragrant rice served with garlic naan, poppadoms and onion chutney.

Pan Roasted Salmon

Crushed Jersey royals, tarragon, carrot & fennel emulsion with dill oil.

Tandoori Chicken Skewers

Woodland garnish, coriander butter & triple cooked chips.

Desserts

Ice cream sundae, Raspberry Pavlova, Sticky toffee pudding

ALLERGEN INFORMATION IS AVAILABLE... PLEASE ASK IF NEEDED

Our meals are prepared in an area where allergens are present, whilst we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are 100% allergen free



Set Menu 1

2 Courses £27 & 3 Courses £32

Appetisers

Chef's Soup of the Day (V)

Served with bread & butter.

Tandoori Chicken Skewers

Served with smoked yoghurt & coriander.

Pea & Ham Terrine

Served with spiced tomato chutney, pickled fennel & pea salad with brioche.

Atlantic Prawn & Crab Salad

Dressed & served on toasted garlic brioche, micro cress salad & parmesan

Main Course

Woodhouse 12hr Slow Braised Lamb Ragu

San Marzano & soffritto base, linguine pasta & aged Parmesan served with garlic bread.

Kashmiri Masala

Tandoori chicken on fragrant rice, served with garlic naan, poppadom & onion chutney

Beer Battered Fish & Chips

Served with marrowfat mushy peas & lemon.

Three Cheese & Roasted Onion Pie (V)

Triple cooked chips or creamed mash with seasonal buttered vegetables & rich red wine jus.

Grandads Sausage & Mash

Pea velouté, panache of vegetables, crispy onions & red wine jus.

Roast of the Day (V, VE available)

Seasonal vegetables, roast potatoes, creamed mash, carrot & swede emulsion, giant Yorkshire pudding & red wine jus.

Desserts

Cheesecake of the Day, Sticky Toffee Pudding, Salted Caramel Apple Pie.

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