



Welcome to Woodhouse Gardens. We are delighted to share with you our new menu, the first of many exciting culinary offerings crafted by our new Executive Head Chef and his kitchen team.

At the heart of everything we do is a deep respect for quality ingredients, seasonality, and the people who produce them. We are proud to work closely with local suppliers, independent producers, and British farmers who share our commitment to sustainability, provenance, and responsible farming. By supporting local businesses and sourcing the finest seasonal ingredients, we aim to celebrate the very best of British produce while reducing food miles and supporting our community.

Our new menu reflects this philosophy. It is thoughtfully designed around the rhythm of the seasons, allowing us to showcase ingredients at their peak while delivering dishes that are both comforting and refined. From carefully prepared classics to modern interpretations, every plate has been created with care, attention, and respect for the ingredients that make it possible.

This menu marks the beginning of a new chapter for The Woodhouse Gardens. Our Executive Head Chef will be introducing a series of evolving menus throughout the year, each one shaped by seasonal availability, creativity, and a passion for great hospitality. We are excited to take you on this journey with us and look forward to sharing many more memorable dining experiences in the months ahead.

Most importantly, thank you for joining us and for supporting The Woodhouse Gardens, our local suppliers, and the farmers who work tirelessly to bring exceptional produce to our table.

Thank you

Steve, Cate & the Woodhouse Gardens team

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

Appetisers / Light Bites

Chef's Soup of the Day (v) Served with bread & butter.	£7.5
Foraged Wild Mushrooms (v) Served en croute with cream, Parmesan, poached egg & truffle oil.	£10
Pea & Ham Terrine Served with spiced tomato chutney pickled fennel & pea salad with brioche.	£10.5
Atlantic Prawn & Devon Crab Dressed & served on toasted garlic brioche, micro cress salad with Parmesan.	£11.5
Salt & Pepper Squid Served with burnt lemon & saffron aioli.	£10
FirePit Roasted Three Bone Chicken Wings Served with choice of glaze: Sambuca BBQ, Blue cheese or Hot chilli.	£9.5
Tandoori Chicken Skewers Served with smoked yoghurt & coriander.	£9.5
Scampi Bites Wholetail breaded scampi served with a lemon pepper mayo	£10
Nachos Topped with melted cheese, jalapeno, salsa, chive sour cream & guacamole.	£11

Salads

Chicken & Bacon Salad Grilled chicken & crumbled streaky bacon, Cos & baby gem lettuce, Parmesan, Ceasar dressing & herb croutons.	£17.5
Whipped Feta & Tomato Salad (V) Roasted heritage tomatoes, cucumber ribbons, Kalamata olives, toasted pine nuts & aged balsamic.	£17.5
Roasted Shredded Duck & Burrata Salad Roasted shredded duck, crisp leaf, roasted tomato, brioche croutons, diced cucumber, red onions, chilli & soy dressing topped with burrata.	£17.5

Woodhouse Favourites

Beer Battered Fish & Chips	£18.5
Served with marrowfat mushy peas & lemon.	
Three Cheese & Roasted Onion Pie (V)	£18.5
Creamy Lancashire, Red Leicester and Smoked Applewood, Triple cooked chips or creamed mash with seasonal buttered vegetables & rich red wine jus.	
Beef Shin & Woodhouse Stout Pie	£20
Triple cooked chips or mash with seasonal vegetables with rich red wine jus.	
Roast of the Day (V)(VE available)	£17
Seasonal vegetables, beef dripping roast potatoes, creamed mash, carrot & swede emulsion, giant Yorkshire pudding & red wine jus.	
Pan Fried Chicken	£21.5
Dauphinoise potatoes, baby leeks, foraged mushrooms, Parmesan crisp & tarragon sauce.	
Woodhouse 12hr Slow Braised Lamb Ragu	£17.5
San Marzano & soffrito base, linguine pasta & aged Parmesan served with garlic bread.	
Kashmiri Masala	£17.5
Tandoori chicken on fragrant rice served with garlic naan, poppadom's and onion chutney.	
Substitute Chicken for King prawns.	Supplement £3
Grandads Sausage & Mash	£17
Pea velouté, panache of vegetables, crispy onions & red wine jus.	
Pan Seared Lambs Liver	£16
Bubble & squeak, caramelised onions, parsnip crisps & thyme jus.	
Pan Roasted Salmon	£18.5
Crushed Jersey royals, tarragon, carrot & fennel emulsion with dill oil.	
Pan Roasted Cod	£18.5
Sauteed Jersey royals, asparagus, cream & dill sauce.	

From The Grill

The Woodhouse Burger **£16.5**

Bone marrow beef, or Woodhouse fried chicken.
Served on a brioche style bun, with lettuce & tomato, fairground onions,
burger sauce fries. & coleslaw

Double up for. **£7**

The Woodhouse Vegan Burger (Ve, V) **£16.5**

Moving Mountain burger (Ve)
Served on a brioche style bun, with lettuce & tomato, fairground onions,
burger sauce (Ve), fries & coleslaw (Ve)

Double up for. **£7**

Add toppings:

Bacon, Applewood smoked Cheddar, Monterey Jack, Salt & Pepper Mix (Ve)

Shredded brisket, pulled pork each **£2**

Upgrade to salt 'n' pepper fries or triple cooked chips **£2.5**

10oz Rump **£23**

Woodland mushroom, heirloom tomato, Roscoff onion, cress & triple cooked chips

8oz Sirloin **£25**

Woodland mushroom, heirloom tomato, Roscoff onion, cress & triple cooked chips

12oz Gammon **£22**

Woodland mushroom, heirloom tomato, Roscoff onion, cress & triple cooked chips,
egg & pineapple.

The Woodhouse Mixed Grill **£28**

Sirloin, gammon, pork sausage & tandoori chicken served with Woodland mushroom,
heirloom tomato, Roscoff onion, cress & triple cooked chips

Tandoori Chicken Skewers **£22**

Woodland mushroom, heirloom tomato, Roscoff onion, cress & triple cooked chips

Spruce up your Grill

Sauces: Diane, peppercorn, Stilton, garlic cream. **£4**

Onion Rings **£6** King prawns **£6** Fried egg **£3**

Hot Sandwiches

Served on artisan baguette, malted torpedo roll or rustic ciabatta with house fries and salad garnish

Hot Roast Sandwich of the Day (V)(VE) £16

See server for today's offering served with red wine jus.

The WG Peppered Shredded Brisket £16

24 hr slow cooked brisket, fairground onions & peppercorn mayo.

Beer Battered Cod £16

Dijon & Champagne slaw, baby gem, dill mayo.

Salt & Pepper Fried Chicken £16

Crispy Gochujang glazed chicken, sesame slaw, shredded gem & Kewpie mayo.

Philli Cheese Steak £16

Shaved steak, caramelised onion, deli mustard, Monterey Jack cheese, side of dipping gravy.

Tandoori Chicken on Flatbread £16

Tandoori chicken, pickled cabbage, shredded lettuce, smoked mint yoghurt & crispy onions

Upgrade to salt 'n' pepper fries or triple cooked chips £2.5

Cold Sandwiches (Served 12–5)

Served on white or malted bread with house fries and salad garnish

Classic Prawn & White Crab £14

North Atlantic prawns, Devon crab, spiced tomato chutney, lemon & pepper mayo.

The WG Ploughman's £13.5

Wiltshire ham, smoked applewood cheese, mustard, piccalilli.

Lemon & Thyme Chicken £14

Dressed leaves, herby stuffing, shaved Parmesan & peppercorn mayo.

Tuna Crunch £12.5

Dressed with peppers, red onion, cucumber & mayo.

Cheese and Chutney (V) £12.5

Lancashire Cheddar Cheese & smooth Apple chutney

Upgrade to salt 'n' pepper fries or triple cooked chips £2.5

Sides

Triple Cooked Chips £6.5 **Skin on Fries** £5

Salt & pepper fries £6.5 **Beans, Garden or Mushy peas** £3

Creamed Mash £5 **Jersey Royals, tarragon butter** £6

Onion Rings £6 **House Salad** £6.5

Garlic Bread with Cheese £8 **Garlic Bread** £7

Red wine jus £3 **Bread & Butter** £2

Garden Buckets

Breaded Scampi	<i>Served with house fries and salad garnish</i> Chip shop curry sauce, crispy scraps & burnt lemon.	£18.5
Salt & Pepper Chicken or Halloumi	Served with sweet chilli dip.	
Szechuan Peppered Shredded Brisket	drenched in peppercorn or béarnaise sauce.	
Sambuca BBQ Pulled Pork	Nacho cheese sauce, crispy onions & salsa.	
Shredded Confit Duck	Roasted shredded duck, chilli & soy dressing.	

Upgrade to salt 'n' pepper fries or triple cooked chips **£2.5**

Desserts

Banoffee Crunch	Retro banana split, strawberries, Mr Whippy style ice cream, caramel sauce & candied pecans.	£10
Strawberry & Vanilla Pannacotta	Champagne macerated strawberries, shortbread & lemon sherbet gel.	£9
Raspberry Pavlova	Italian meringue, raspberry puree & Madagascan vanilla ice cream	£9
Malted Milk & Irish Cream Torte	Chocolate truffle, crunchy chocolate base & Baileys cream fondant	£9
Salted Caramel Apple Pie	Vanilla cream, sea salt caramel & crème anglaise.	£9
Warm Cookie Dough	Served with honeycomb ice cream, chocolate & toffee sauce.	£9
Sticky Toffee Pudding	Served with Custard or Madagascan vanilla ice cream	£9
Cheesecake of the day	Served with or Madagascan vanilla ice cream	£9
The Woodhouse Whipped Sundae of the day	Ask your server for today's choice	£10

Little Diners

TWO COURSE £10

Cheeseburger & fries
Cheese & tomato pizza, fries & salad (V)
Breaded chicken strips, fries & beans
Battered cod goujons, fries & garden peas
Hot dog & fries
Mini roast dinner
Pork sausage, mashed potato & gravy
Warm chocolate fudge cake with vanilla ice cream
Mr whippy style ice cream with a choice of sauces and toppings
Belgium waffle, toffee sauce, & vanilla ice cream

Pampered Pooches £4 each

Chicken bites, Roast beef bits, Hotdog sausage
Dog friendly Ice cream