

WOODS A LA CARTE MENU

(available from April to end of June)

Served Lunch and Dinner WEDNESDAY to SATURDAY

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With aperitif Marinated mixed whole Italian olives £4.50 Basket of sourdough with sherry balsamic vinegar & cold pressed olive oil £4.50

STARTERS

Cream of root vegetables & cumin soup With crispy shallots £9.50

Provençale fish soup, aioli, gruyere cheese on crostini £13.95

Seared tuna carpaccio, black vinegar & sesame dressing, Enoki mushrooms & mange tout £14.95

Chorizo polenta, roasted tomato & chilli dressing, Watercress salad £12.50

Grilled aubergine, rocket leaves, asparagus spears With almond, garlic & olive oil purée £12.95

Ham hock terrine, Tomato, red onion & egg salad, toasted baguette £13.50

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MAIN COURSES

Pan-fried fillet of salmon, Lime romesco, fennel & herb salsa £25.50

Grilled pork belly, Stornoway black pudding, Apple purée & Calvados sauce £24.95

Oven roasted Merryfield Farm duck breast, Parsnip & black garlic purée, maple glazed onions £28.50

> Sweet potato, onion & leek samosa With spiced raita & pickled vegetables £18.50

Grilled aged 6 oz sirloin steak, Sun dried tomato & basil butter on olive oil mash £26.00

Seared fillet steak with green peppercorn & brandy cream sauce £39.50

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'SEE YOUR DAILY FISH MENU'

NO HIDDEN EXTRAS!!! All main courses are served with a medley of seasonal vegetables, potatoes of the day & basket of bread

If you have any allergies, intolerances or dietary requirements, please speak to a member of the team when making your order, they will help you with your choice

This menu is only a sample and may vary depending on the market availability A 10% optional service charge with be added to your final invoice, 100% is shared between our dedicated team

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