

STARTERS & SALADS

[V] CREAMED MUSHROOM & WHITE BEAN SOUP	6.95
with winter truffles & welsh rarebit toast. <i>Pair with Viognier.</i>	
[V] BEETROOT & GOAT’S CHEESE SALAD	SML 8.95
pomegranate, pumpkin seeds & Dijon vinaigrette.	LRG 12.95
<i>Pair with Sauvignon blanc.</i>	
CHICKEN TEX-MEX SALAD with	SML 8.95
avocado, grilled peppers, butter beans, garlic	LRG 13.25
croutons sweet chilli mayonnaise. <i>Pair with Chardonnay.</i>	
SEARED ORKNEY SCALLOPS & TIGER PRAWN	9.25
in half shell served with lemon & chorizo butter. <i>Pair with Vinho Verde.</i>	
CHICKEN LIVER PATÉ	7.95
coated with mandarin jelly served with brown toast & red onion chutney. <i>Pair with Merlot.</i>	
[VE] TEMPURA CAULIFLOWER & AVOCADO TACOS	
with salsa rossa & almond cream.	SML 8.50
<i>Pair with Vinho Verde.</i>	LRG 12.95

MAIN DISHES

TRADITIONAL BRONZE NORFOLK TURKEY	17.95
served with brown meat, sage & onion stuffing, roast potatoes, pigs in blankets, buttered sprouts, cranberry sauce & gravy. <i>Pair with Picpoul de Pinet.</i>	
THE WOODMAN’S SHEPHERDS PIE	14.95
with buttered peas & gravy. <i>Pair with Pinot Noir.</i>	
THAI BAKED SEA BASS	14.95
marinated in sweet spicy Thai curry paste, wrapped in banana leaf served with black bean dressing, Nuoc Cham & coconut rice. <i>Pair with Sauvignon.</i>	
[V] WILD MUSHROOM RISOTTO	14.25
with shaved autumn truffles & parmesan. <i>Pair with Chardonnay.</i>	
HARISSA SPICED LAMB CUTLETS	15.75
with pomegranate & chickpea couscous, grilled halloumi & Chimichurri dressing. <i>Pair with Cabernet Sauvignon.</i>	
FISH & CHIPS	13.95
with mushy peas & tartare sauce. <i>Pair with Picpoul de Pinet.</i>	
CUMBERLAND SAUSAGE & MASH	13.50
with onion & cider gravy. <i>Pair with Malbec.</i>	
[VE] RED DRAGON PIE	13.95
topped with garlic & olive oil mash & vegan cheddar, served with a rich tomato gravy. <i>Pair with Cabernet Sauvignon.</i>	

FROM THE GRILL

8OZ RIB EYE	<i>pair with Rioja.</i>	24.95
BLACK ANGUS SIRLOIN	<i>pair with Malbec.</i>	21.95
CORNISH MIXED FISH.		14.95
<i>pair with Picpoul De Pinet.</i>		
<i>All served with chips and mixed salad, with a choice of Bearnaise sauce or garlic butter.</i>		
LOBSTER CLASSICS		
LOBSTER THERMIDOR or GRILLED LOBSTER		
<i>served with garlic butter & chips.</i>		
<i>Pair with Picpoul de Pinet.</i>		

SHARERS

THE WOODMAN’S POULET	36.95
ROTISSERIE WHOLE ROAST CHICKEN [2-4 PEOPLE]	
whole crown of corn-fed chicken from the BBQ	
served with potato mayonnaise salad, grilled	
English asparagus, grilled flat bread, corn on the	
cob, mixed salad, home-made mayonnaise &	
BBQ sauce.	
<i>Pair with:</i>	
VIOGNIER	Bottle 28.50
PETIT CHABLIS	Bottle 32.00

THE WOODMAN’S PLATTER [2+ people]	26.95
with ½ roasted boneless chicken, BBQ chicken	
wings, cheeseburger sliders, veggie sausages,	
grilled avocado, Shropshire blue cheese, onion	
chutney, chips, onion rings, hummus & bread,	
pickles & olives. <i>Pair with Vinho Verde.</i>	

SIDES

SWEET POTATO CHIPS	4.25
BEEF TOMATO & SHALLOT SALAD	4.25
ONION RINGS	4.25
CHIPS	4.25
GRILLED MEDITERRANEAN VEG SKEWERS	4.25
MIXED SALAD	4.25
TENDERSTEM BROCCOLI	4.25
STEAMED OR BUTTERED PEAS	4.25

V – VEGETARIAN // VE – VEGAN

WOODMAN BURGERS

BEEF BURGER	13.95
CHICKEN BURGER	13.95
[V] CHEESY BEAN BURGER	12.95
[VE] SPICY BEAN & VEGAN CHEDDAR	11.95
SHRIMP BURGER	13.95
with spicy tartare.	
EXTRA TOPPINGS	2.25
CHEDDAR // BACON // GOAT’S CHEESE //	
CRUSHED AVOCADO // MONTERAY JACK	

SANDWICHES

GRILLED CHICKEN CLUB	9.25
with avocado guacamole & smoked bacon.	
CRISPY FISH GOUJONS	8.25
with tartare sauce & gem lettuce.	
SEARED HALLOUMI & SUN-DRIED TOMATO	8.95
with pesto mayonnaise & tomato relish. [V]	
GRILLED STEAK	9.95
with caramelised onions & melted cheddar.	
GRILLED CHICKEN & CHORIZO GYROS	9.50
with mixed peppers & Tzatziki.	

All served with chips & a mixed salad

BAR SNACKS

[VE] HUMMUS	6.50
with charred flatbread.	
[VE] BREAD & OLIVES	6.25
with olive oil & balsamic.	
CRISPY CHICKEN GYOZAS	7.25
with soya & sesame dressing.	
[VE] CRUSHED AVOCADO GUACAMOLE	7.50
with tortilla crisps.	
[V] BREADED HALLOUMI STICKS	7.95
with homemade ketchup.	
BBQ BUFFALO WINGS	7.25
with toasted sesame seeds.	
POPCORN SHRIMP	7.95
with sriracha mayonnaise.	

THE WOODMAN
Highgate

BREAKFAST 9.30am -11.30am
TRADITIONAL ROAST SERVED ON SUNDAYS
OUR DISHED HAVE BEEN PAIRED WITH RECOMMENDED WINES.

APÉRITIFS

HUGO	9.50
Gin, Elderflower Liqueur, Lime, Mint & Prosecco.	
FINO SHERRY – LUSTAU PUERTO [100ML]	6.50
Dry, elegant, hints of fruit & spice	
NEGRONI	9.00
Sacred Gin, Campari, Sweet Red Vermouth	
DOUBLE MARY	8.50
50ml Vodka, Tomato Juice, Worcester Sauce, Horseradish, Lemon Wheel, Celery Stick.	
APEROL SPRITZ	8.50
Aperol, Prosecco, Soda.	
AUTUMN G&T	8.35
Plymouth Sloe Gin, Lemon Tonic, Sprig of Rosemary, Lemon wheel.	
CLASSIC G&T	8.35
Sacred Gin, Fever Tree Tonic, Lime Wheel.	

DESSERTS

TRADITIONAL CHRISTMAS PUDDING	8.50
with brandy sauce.	
CHURROS	8.50
with warm Nutella dip & toasted hazelnuts.	
COCONUT & LIME PANNACOTTA	8.50
with caramelised mango.	
VANILLA CHEESECAKE	8.50
with Lotus Biscoff biscuits topping & autumn fruit compote.	
STICKY TOFFEE PUDDING	8.50
with vanilla ice cream & toffee sauce.	
APPLE & BLACKBERRY CRUMBLE	8.50
served with custard.	
MIXED BOWL OF ICE CREAM	4.95
3 scoops of any flavour.	

PLEASE INFORM US OF ANY ALLERGIES AND WE WILL
PROVIDE YOU WITH INFORMATION OR OUR FULL MENU GUIDE.