



THE WOODMAN INN

SUNDAY TAKEAWAY MENU

NIBBLES

Marinated mixed olives VE. GF.	3.00
Spicy nut mix	3.00
Warm pitta bread with hummus VEA. GFA	4.00
Garlic flat bread VE. <i>Add cheese</i>	4.00 1.00

STARTERS & SPECIAL SIDES

Mac 'n' Cheese Goey, baked with a crispy topping V.	5.50
Buffalo Chicken Wings Crispy coated & glazed in hot sauce with garlic mayo dip	7.00
Vegan 'Wings' Battered cauliflower glazed in hot sauce VE.	5.50

HOUSE MADE SAUCES

Hickory smoked BBQ VE. GF.
Tartare V. GF.
Garlic mayonnaise VE/A.
Jalapeno jam VE. GF.

We care about the food we produce and our customers, please advise of dietary requirements and we shall endeavour to accommodate you.

V. Vegetarian **VEA.** Vegan available **GFA.** Gluten free available
VE. Vegan **GF.** Gluten free

SEASONAL MAINS

Local Venison Pie Shortcrust slow cooked venison pie with confit garlic mash, braised red cabbage & red wine gravy	16.75
Five Bean Chilli Slow cooked, spiced chilli served with rice, cheese & sour cream GF. VEA.	12.50
Fish & Chips Local ale beer battered fillet of haddock, chunky chips, peas & tartare sauce	13.00

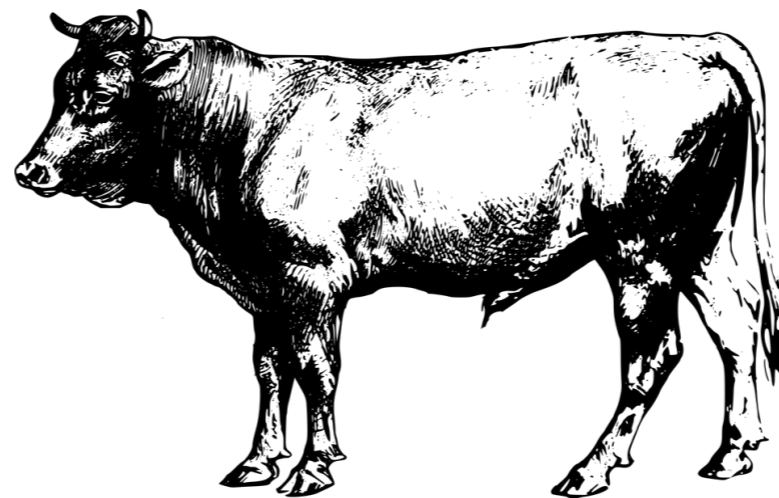
PLEASE SEE SEPERATE CHILDREN'S MENU

Children's roasts available 6.00

SPECIAL NIGHTS EVERY THURSDAY

Thursday 12th Nov
Pizza Deal

Thursday 19th Nov
Curry Night



Menu available Sunday's only 12pm - 4pm
Please call from 10am on the day to place your order

FAMOUS HOMEMADE BURGERS

398th Bomber Two beef patties, crispy bacon, Monterey Jack cheese in a brioche bun with burger sauce & lettuce GFA.	8.75
Nashville Hot Chicken Panko breaded chicken in a buttermilk roll with lettuce & mayo	8.75

V for Victory Pulled jack fruit in hickory BBQ sauce, vegan mayo & lettuce in a ciabatta bun VE.	7.50
Add cheese	1.00

SUNDAY ROASTS

Local Roast Venison Haunch	15.50
Quarter Roast Chicken	10.00
Half Roast Chicken	13.50
Roast Rump of Beef	14.00
Nut Roast V. VEA.	12.00

All served with garlic & herb roast potatoes, Yorkshire pudding, seasonal vegetables & red wine gravy
All available GF.

Pigs in blankets GF.	3.00
Stuffing VE.	1.00

ON THE SIDE

Buttered mash potato V. GF.	3.50	Sweet potato fries VE. GF.	3.25	Garlic flat bread VEA.	4.00
Seasonal vegetables VEA. GF.	3.25	Chunky chips VE. GF.	3.00	Garlic flat bread with cheese VEA.	5.00
		Skinny fries VE. GF.	3.00	Seasonal slaw V. GF.	3.00
		Corn on cob VE. GF.	3.50	Beer battered halloumi V.	5.50

DESSERTS

Warm Chocolate Brownie With salted caramel sauce GF.	5.00
Sticky Toffee & Pecan pudding With toffee sauce	5.00

HOT DRINKS

Luxury Hot Chocolate	3.00
Add Cream & Marshmallows	0.75
Add Baileys	2.50
Americano	2.30
Cappucino	2.60
Latte	2.60
Mulled Cider	4.00
Mulled Wine	4.50

COLD DRINKS

Bitter
Lager
Bottled Beers/Cider
Please ask for availability & price

Red Wines
Merlot, Malbec, Shiraz

White Wines
House, Sauvignon Blanc, Chardonnay, Pinot Grigio

Rose
Pinot Blush
White Zinfandel

Soft Drinks
Please ask for availability & price