

The Woodstock Arms

Tuesday 3rd October

Nibbles / Bar Snacks

Padron peppers, Maldon sea salt ve	5
Mixed olives	5
Pork crackling, apple & mustard seed relish	4
House focaccia, olive oil & balsamic ve	4
Humous, fresh herbs, fried chickpeas, olive oil, house focaccia ve/gfo	6
Corn ribs, maple & lime glaze, chipotle mayo ve/gf	7
Chipolatas, honey mustard dressing	7
Fried Whitebait, tartare sauce	8
Salt & pepper squid, chilli, spring onion, aioli	8
Crispy chicken wings with Sriracha butter	8

Starters / Small Plates

Apple & parsnip soup, house focaccia, Netherend farm butter v/gf	8
Feta salad, green beans, hazelnut, shallot, mustard seed, orange v/gf	8
Pork, pistachio & apricot terrine, celeriac remoulade, pickles, toast gfo	9
Tomato & mascarpone tart, bitter leaves, parmesan aioli v	9
Twice baked cheddar soufflé, mustard, spinach v	10
Half pint Atlantic shell on prawns, Marie rose sauce, focaccia gfo	10
Scottish Scallops, white wine, lemon & herb butter	15

Main Courses

Spinach gnocchi, tomato, butternut squash, sage & parmesan v/vgo/gf	16
Smoked haddock & salmon fishcake, buttered kale, poached mayfield egg, hollandaise	17
Chicken Caesar salad, gem, anchovy, croutons, parmesan, house caesar dressing	17
Double cheese burger, smoked bacon, miso onions, pickles, fries	17
Beer battered cod loin, hand cut chips, minted peas, grilled lemon, tartar sauce gf	18
Whole Cornish plaice, caper & herb butter, new potatoes & purple sprouting	21
Stone bass fillet, chorizo & bean stew, buttered rainbow chard	21

Steaks

Dry aged in house. All served with watercress. Choose from fries or hand cut chips

Bavette 225g	19
Bone-In Sirloin 400g	39
Cote de Boeuf Please see boards for todays weights & prices	7/100g
Sauces: Béarnaise Peppercorn Truffle gravy N'Duja butter	3 each

Sides

5 each

Fries & parmesan aioli | Hand cut chips & parmesan aioli | Buttered greens |
House salad, mustard dressing | Buttered new potatoes | Heritage carrots

Puddings

Chocolate & Baileys creme brûlée	7
Pear & Blackberry crumble with clotted cream	8
Sticky date pudding, toffee sauce, vanilla ice cream	8
Pineapple Tarte Tatin with vanilla ice cream	8
Chocolate nemesis, honeycomb, passionfruit & berry compoté, crème fraiche	9
Affogato, vanilla ice cream, espresso shot	6
Drunken affogato, vanilla ice cream, espresso shot, choice of boozy shot: baileys coffee liquor limoncello samba	9

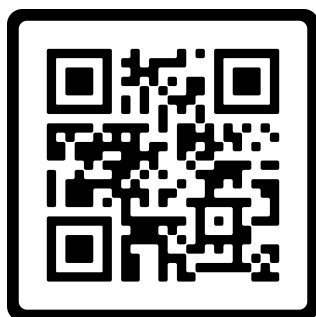
ALLERGENS: Please inform us of any allergens or intolerances before ordering. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink.

SPECIALS: Please be sure to ask us about our daily specials board and Bin-End wines for something wonderful!

For our team: A discretionary service charge of 12.5% will be applied to your bill. All gratuities are shared amongst the team.

Thank you.

Christmas 2023 at The Woodstock Arms



Come along with friends and family to enjoy the atmosphere of The Woodstock Arms and our delicious Festive menu from 22nd November until 23rd December.

Bookings are now being taken so please speak to a member of the team.