

# The Woodstock Arms

Sunday 28th January

## Nibbles / Bar Snacks

Olives ve	5
Humous, fresh herbs, fried chickpeas, olive oil, house focaccia ve/gfo	6
Fried Whitebait, tartare sauce	8
Guinness Rarebit v	8
Atlantic cod goujons, tartare sauce	8
Salt and pepper squid, aioli	8
Cheddar & N'duja croquettes, aioli	8
Fried chicken wings, Sriracha butter	8

## Starters

Carrot & Squash soup , house focaccia, salted butter, gfo	8
Feta salad, green beans, hazelnut, shallot, orange, mustard dressing v/gf	8
Goats cheese, beetroot, charred corn, wine poached pear salad v	9
Tomato & mascarpone tart, winter leaves, parmesan aioli v	9
Baked camembert, pickles, toast v	10
Twice baked cheddar soufflé, mustard, spinach, parmesan cream v	11

## Main Courses

Goats cheese, beetroot, charred corn, wine poached pear salad v	16
Beer battered cod, handcut chips, minted peas, grilled lemon, tartare sauce gf	18
Double cheeseburger, bacon, Swiss cheese, miso onions, gem, tomato, pickles, fries	18
Chicken Escalope Caesar salad, gem, parmesan, anchovies, croutons,	19

## Roasts

All served with roast potatoes, glazed carrots, braised red cabbage, parsnip puree, Yorkshire pudding, red wine gravy.

Whole roast cornfed chicken,	(to share) 38
Roast rump of beef & slow cooked brisket	24
Roast pork loin chop & pulled shoulder	23
Butternut squash & beetroot wellington	20

## For the table

5 each

Buttered greens | Cauliflower Cheese | Pigs in blankets | Gratin Dauphinoise

## Puddings

Orange creme brûlée, citrus pear jam, strawberry sauce	7
Chocolate mousse, raspberry, citrus creme fraiche	8
Apple & date crumble, custard	8
Sticky date pudding, toffee sauce & vanilla ice cream	8
Pineapple & rum tart tatin, vanilla ice cream	9
Affogato, / Drunken affogato, vanilla ice cream, espresso shot, choice of boozy shot	7/9
Baileys   Coffee liquor   Limoncello   Sambuca	

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