

The Woodstock Arms

Saturday 23rd March

Nibbles / Bar Snacks

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| Olives ve | 5 |
| Humous, fresh herbs, fried chickpeas, olive oil, house focaccia ve/gfo | 6 |
| Guinness Rarebit | 8 |
| Salt & Pepper squid, aioli | 8 |
| Honey & Mustard Chipolatas | 8 |
| Smoked haddock & chorizo croquettes, chipotle mayonnaise | 8 |
| Fried whitebait, tartare sauce | 8 |
| Beer battered cod cheeks, tartar sauce & lemon | 8 |

Starters

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| Spiced butternut squash Soup, house focaccia, salted butter, vgo/gfo | 8 |
| Feta Salad, green beans, pistachios, shallot, mustard seed, orange v/gf | 8 |
| Grilled Goats Cheese Salad, beetroot, charred sweetcorn, walnuts v/gf | 8/16 |
| Smoked mackerel pate, horseradish cream, toasted sourdough | 9 |
| Cotswold Pork, Pistachio & Apricot Terrine, toast, pickles | 9 |
| Twice Baked Cheddar Soufflé, mustard, spinach, parmesan cream v | 10 |
| Shetland Mussels, white wine cream sauce, toasted focaccia gf | 10 |
| Grilled Wye Valley asparagus, Hollandaise sauce gf | 11 |
| Baked Camembert (to share), House toast, pickles, tomato chutney gfo | 15 |
| Scottish Scallops, pea puree, bacon gf | 16 |

Mains

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| The WA double cheeseburger, bacon, Swiss cheese, miso onions, pickles, house garnish | 17 |
| Wild garlic gnocchi, peas, asparagus, pea shoots, purple sprouting, cream, parmesan gf vgo | 18 |
| Beer battered cod, handcut chips, mints peas, grilled lemon, tartare sauce gf | 18 |
| Shetland Mussels, white wine cream sauce & fries gf | 19 |
| Chargrilled Chicken & Bacon Caesar Salad, croutons, anchovies, parmesan, dressing gfo | 19 |
| Grilled smoked haddock, mash, spinach, peas, poached mayfield egg & hollandaise sauce | 20 |
| Roast pork loin chop, champ mash, honey glazed carrots, cider mustard sauce | 21 |
| Chicken Milanaise, fried mayfield egg, wild garlic butter, rocket & Parmesan salad, grilled lemon | 21 |
| Beef & Guinness Pie, buttered greens, red wine jus | 22 |
| Blade of beef bourguignon, mash potato, buttered greens, red wine sauce | 24 |
| Roast Gressingham duck breast, braised lentils & chorizo, purple sprouting gf | 24 |
| Whole Cornish lemon sole, new potatoes, samphire, herb & caper butter | 29 |
| Sirloin steak (227g) 28 day dry aged, fries or hand cut chips, watercress gf | 29 |
| T-Bone Steak (600g) 28 day dry aged, fries, or hand cut chips watercress gf | 45 |
| Cote de Boeuf (900g) 28 day dry aged, fries, or hand cut chips watercress gf | 75 |

Steak Sauces: Peppercorn | Red wine | Béarnaise 3 each

Sides

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| Fries with parmesan aioli Buttered greens Gratin dauphinoise House Salad Mashed potatoes | 5 |
| Braised red cabbage Hand cut chips | |

Puddings

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| Apple, Pear & Mixed Berry Crumble, vanilla custard | 8 |
| Warm Sticky Toffee Pudding, toffee sauce, vanilla ice cream gfo | 8 |
| Chocolate Brownie, salted caramel ice cream | 8 |
| Bailey's & chocolate creme Brûlée gf | 8 |
| Pineapple Tart Tatin, vanilla ice cream | 9 |
| Affogato / Drunken affogato, vanilla ice cream, espresso shot, choice of boozy shot | 7/9 |

Baileys | Coffee liquor | Limoncello

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.