



The Woodstock Arms

SEE BLACKBOARDS FOR BAR SNACKS & SPECIALS

Nibbles	Perello olives (ve)	5
	Fried padron peppers, malden sea salt ve	7
	Guinness rarebit.	7
	Houmous, fried chickpeas, sesame, herbs, olive oil, toast (ve)	8
	Bolognaise croquettes , aioli, parmesan	8
Starters	Cauliflower & parmesan soup, sourdough baguette . v/veo/gfo	8
	Smoked haddock chowder, sourdough baguette	10
	Cotswold game, pork, pistachio & cranberry terrine, pickles, toast	10
	Hot honey BBQ Pressed Pork Belly bites, pickled chilli & red onion	11
	Fried chicken wings, . sriracha & ranch or house BBQ sauce	11
	Twice baked cheddar soufflé, spinach, grain mustard, parmesan cream (v)	12
	Shell Roasted Scottish Scallops, shellfish butter, bacon, samphire, sourdough crumb	16
Whole baked Camembert to share, chutney, sourdough baguette	18	
Classics	The WA double cheese burger, bacon, pickles, gem, tomato, miso onions, burger sauce	19
	Buttermilk chicken burger, Swiss cheese, pickles, gem, tomato, aioli, sriracha	19
	Oxfordshire sausages, creamed mash, buttered greens, onion gravy	21
	Beer battered cod, hand cut chips, minted pea puree, tartare sauce, (gf)	22
	Chicken, bacon & leek pie, creamed mash, buttered greens, red wine sauce	22
Mains	Spinach gnocchi, butternut squash, spinach, roast tomato sauce, parmesan (v/ve/gf)	19
	Grilled goats cheese salad, beetroot, pear, charred sweetcorn, walnuts, mustard (v/gf)	19
	Panfried Cotswold Partridge breasts , confit legs, braised lentils, buttered kaletts	23
	Pheasant Bourguignon, creamed mash, glazed carrots, bacon, mushrooms & onions	24
	Loch Duart salmon fillet, langoustine risotto, mussels, shellfish sauce	25
	Slow cooked Cotswold lamb shank, Creamed mash, buttered greens, red wine sauce	26
Local venison wellington, parsnip puree, tender stem, port & blackberry jus	29	
Steaks	8oz Rump 26 8oz sirloin 28 20oz Sirloin on the bone 45 20oz T-Bone 45	
	1kg Cote De Boeuf 70. (Sharing for 2) All steaks served with fries or hand cut chips	
Sauces	Bearnaise Red wine sauce Bone marrow jus Peppercorn	3 each
Sides	Hand cut chips Bistro fries. Honey glazed carrots	
	Winter salad. Dauphinoise potatoes Creamed mash Mixed greens, house butter	

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.