



Monday to Thursday | All Day  
**PRIX FIXE MENUS**  
 TWO COURSES FOR 20.00  
 THREE COURSES FOR 25.00  
*Please speak to the team for this menu*

### SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

<b>Marinated Nocellara, Gaeta &amp; Cerignola Olives</b> (gf) (ve) sun-blushed tomatoes	4.50	<b>Spiced Maple-roasted Nuts</b> (gf) (ve)	4.50	<b>Red Pepper Hummus</b> (gfa) (ve) pomegranate, roasted hazelnut, coriander, flatbread	5.25
<b>Padron Peppers</b> (gf) (ve) olive oil, Maldon sea salt	4.50	<b>Traditional Pork &amp; Sage Sausage Roll</b>	5.75	<b>Pigs in Blankets</b> honey & mustard glaze	5.50
		<b>Scotch Egg</b>	5.50		
		<b>Roast Sweet Potato &amp; Spinach Vegan Roll</b> (ve)	5.50		

### SMALL PLATES

<b>Korean Crispy Fried Chicken</b> (gf) sesame, spring onion	8.25	<b>Crispy Squid</b> (gf) chilli, spring onion, aioli	7.75	<b>Roasted Delica Pumpkin Salad</b> (gf) (ve) ..... Small 8.25 ..... Large 16.00 whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts
<b>King Prawns</b> (gfa) garlic chilli parsley butter, focaccia	11.25	<b>Halloumi Fries</b> (gf) (v) cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	9.25	<b>Crispy Duck Salad</b> (gf) ..... Small 10.50 ..... Large 16.00 carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli
<b>Roasted Mushroom &amp; Chestnut Soup</b> (gfa) (ve) sourdough, truffle oil	6.25			

### SHARERS

<b>Bread &amp; Olive Board</b> (ve) artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	13.50	<b>Whole Baked Camembert</b> (gfa) (v) truffled honey, fig jam, candied walnuts, sourdough	17.75
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### LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries  
 CHOOSE ANY LUNCH DISH WITH A SOFT DRINK FOR 12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK

<b>Fish Finger Sandwich</b> (gfa) beer-battered haddock, lettuce, tartare sauce, farmhouse bread	13.25	<b>Hummus, Pickled Beetroot, Stir-Fried Vegetables &amp; Rocket Wrap</b> (ve)	12.00
<b>Philly Steak Wrap</b> grilled steak, roasted pepper, American cheese, pickles	12.75	<b>Classic Club Sandwich</b> free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	12.75
<b>Mushroom &amp; Fennel Sausage Lasagna</b> béchamel sauce, mixed leaf salad	13.00	<b>6oz Bavette Steak</b> (gf) garlic & shallot butter, skin-on fries	13.25

### PIES & WELLINGTON

OWEN TAYLOR'S AWARD-WINNING PIES  
 served with creamy mashed potatoes, sticky red cabbage, thyme-roasted carrots, pub gravy. Please ask about today's special pies

<b>Local Venison &amp; Red Wine</b>	16.50	<b>Chicken, Ham &amp; Braised Leek</b>	16.50	<b>Slow-Cooked Beef &amp; Ale</b>	16.50
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### HOMEMADE WELLINGTONS

<b>Fillet of Beef Wellington</b> wild mushrooms, Parma ham, chicken liver parfait, spinach, red wine jus	29.75	<b>Beetroot, Squash &amp; Pine Nut Wellington</b> (ve) seasonal greens, thyme-roasted carrots, vegan gravy	15.75
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### MAINS

<b>Beer-battered Fish &amp; Triple-cooked Chips</b> (gf) North Sea haddock, pea puree, tartare sauce	17.25	<b>Traditional English Pork Sausages</b> mashed potatoes, onion gravy, watercress	11.75
<b>Roast Petershead Cod</b> (gf) chorizo & crushed potato, samphire, aioli	21.75	<b>24 Hour Duck Ragù</b> tagliatelle, Parmesan, chives	15.50

### GRILLS

<b>Chuck &amp; Rib Burger</b> brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	16.25	<b>Roast Portobello Mushroom Miso Burger</b> (ve) plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	15.00	<b>8oz Sirloin Steak</b> (gf) triple cooked-chips, slow roast tomato, portobello mushroom, watercress	27.50
<b>Crispy Chicken Burger</b> brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	15.25	<b>Grilled Chicken Caesar Salad</b> crispy bacon, lettuce, croutons, Parmesan & Caesar dressing	14.25		

<b>Peppercorn Sauce</b> (gf)	2.75	<b>Roasted Garlic &amp; Shallot Butter</b> (gf) (v)	1.25
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### SIDES

<b>Triple-cooked Chips</b> (gf) (ve)	5.00	<b>Beer-battered Onion Rings</b> (gf) (ve)	5.00	<b>Side Salad</b> (gf) (ve)	3.75
<b>Truffle Parmesan French Fries</b> (gf)	6.00	<b>Mashed Potato</b> (gf) (v)	4.50	<b>Buttered Seasonal Greens</b> (gf) (v)	4.50
<b>Fries</b> (gf) (ve)	4.50	<b>Buttered Baby Potatoes</b> (gf) (v) chives	5.00	<b>Pigs in Blankets</b> honey & mustard glaze	5.50



(v) Suitable for vegetarians (ve) vegan (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.

- WOODHOUSE EAVES -



We'd love to hear from you!  
Scan the QR code to leave us a review.