

Monday to Wednesday | All Day **PRIX FIXE MENUS** TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Please speak to the team for this menu

SNACKS

	ANY 3 FOR 12.50 • ANY 5 FOR 18.50			
Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)	Padron Peppers (gf) (ve) olive oil, Maldon sea salt	5.25	Hummus (gfa) (ve) pomegranate, roasted hazelnut, coriander, flatbread	5.95
sun-blushed tomatoes	Spiced Maple-roasted Nuts (gf) (ve)	4.75	Pigs in Blankets	5.75
			honey & mustard glaze	
	SMALL PLATES			
Crispy Fried Chicken (gf) 8.50 hot chilli honey, lemon mayo	Burrata (v) (vea)	12.50	Superfood Summer Salad (gfa) (ve) Small 8.25 baby spinach, fennel, orange, roasted corn, giant cous co	
Crispy Squid (gf) 8.25	& caper salad, basil, sourdough		kalamata olives, lemon vinaigrette, hummus	
chilli, spring onion, aïoli Halloumi Fries (gf) (v)	Crispy Pork Belly Bites (gfa) thai chilli honey, crispy shallot, coriander & lime	8 . 50	Whipped Vegan Feta (ve) Isle of Wight tomatoes, kalamata olive	8 . 75
cornflake crumb, chipotle mayo, pomegranate, coriander	Bread & Olive Board (ve) artisanal sourdough, focaccia, rustic pitta bread, Nocellar		& caper salad, basil, sourdough	
	Cerignola olives, sun-blushed tomatoes, olive oil & balsar			
	LUNCH			
MONDAY CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DR	TO SATURDAY 12-5PM · All our sandwiches are se			DD £2*
Fish Finger Sandwich (gfa) 13.50		13.00		13.75
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	grilled steak, roasted peppers & onions, American cheese, pickles		mixed leaf salad, lemon vinaigrette 6oz Bavette Steak (gf)	13 <i>7</i> 5
Classic Club Sandwich 13.95		12.95	garlic & shallot butter, skin-on fries	10.75
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	beef tomato, baby spinach, lemon mayo			
<i></i>				
	PIES & WELLINGTON			
	OWEN TAYLOR'S AWARD-WINNING PIE			
served with creamy n	nashed potatoes or triple-cooked chips, spring greens, th	yme-roas	sted carrots, pub gravy.	
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served with creamy n	Please ask about today's special pies.		sted carrots, pub gravy.	.17.50
	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8			.17.50
Local Venison & Red Wine Fillet of Beef Wellington	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8 HOMEMADE WELLINGTONS 31.50 Beetroot, Squash &	Ale	t Wellington (ve)	
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Local Venison & Red Wine Fillet of Beef Wellington wild mushrooms, Parma ham, chicken liver parfait, spinach,	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8 HOMEMADE WELLINGTONS 31.50 Beetroot, Squash & seasonal greens, thym MAINS	AlePine Nu	t Wellington (ve) carrots, vegan gravy	.16.25
Local Venison & Red Wine Fillet of Beef Wellington wild mushrooms, Parma ham, chicken liver parfait, spinach, Beer-Battered Fish & Triple-Cooked Chips (gf)	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8 HOMEMADE WELLINGTONS 31.50 Beetroot, Squash & seasonal greens, thym	AlePine Nu	t Wellington (ve)carrots, vegan gravy Maple-glazed Pork Belly (gf)pickled green slaw, whole-grain mustard mayo,	.16.25
Fillet of Beef Wellington wild mushrooms, Parma ham, chicken liver parfait, spinach, Beer-Battered Fish & Triple-Cooked Chips (gf)	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8 HOMEMADE WELLINGTONS 31.50 Beetroot, Squash & seasonal greens, thym MAINS Traditional English Pork Sausages mashed potato, onion gravy, seasonal greens Pan-fried Chalk Stream Trout	AlePine Nure-roasted	t Wellington (ve) carrots, vegan gravy Maple-glazed Pork Belly (gf) pickled green slaw, whole-grain mustard mayo, triple-cooked chips Watermelon & Whipped Feta Salad (gf) (ve)	14.50
Local Venison & Red Wine Fillet of Beef Wellington wild mushrooms, Parma ham, chicken liver parfait, spinach, Beer-Battered Fish & Triple-Cooked Chips (gf)	Please ask about today's special pies. 17.50 Slow-Cooked Beef 8 HOMEMADE WELLINGTONS 31.50 Beetroot, Squash & seasonal greens, thym MAINS Traditional English Pork Sausages mashed potato, onion gravy, seasonal greens	AlePine Nure-roasted	t Wellington (ve) carrots, vegan gravy Maple-glazed Pork Belly (gf) pickled green slaw, whole-grain mustard mayo, triple-cooked chips	14.50
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Local Venison & Red Wine Fillet of Beef Wellington wild mushrooms, Parma ham, chicken liver parfait, spinach, Beer-Battered Fish & Triple-Cooked Chips (gf)	Please ask about today's special pies. 17.50 Slow-Cooked Beef & HOMEMADE WELLINGTONS 31.50 Beetroot, Squash & seasonal greens, thym MAINS Traditional English Pork Sausages mashed potato, onion gravy, seasonal greens Pan-fried Chalk Stream Trout purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aïoli GRILLS Smoked Mushroom Burger (ve) vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries	Pine Nue-roasted12.2512.25	Maple-glazed Pork Belly (gf) pickled green slaw, whole-grain mustard mayo, triple-cooked chips Watermelon & Whipped Feta Salad (gf) (ve) Isle of Wight tomatoes, green olives, chervil 8oz Sirloin Steak (gf) slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips	14.50 13.50 28.50
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- WOODHOUSE EAVES -





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