

The 
Woodman Inn

Dinner Menu

Cocktails & Nibbles

Pink Flamingo

Vodka, Passoa, Bombay, Bacardi, Passionfruit Puree,
Cranberry Juice £9

Pornstar Martini

Vanilla Vodka, Passoa, Passionfruit Puree, Orange
Juice, Prosecco £9

Winter is Coming

Bourbon, Blood Orange Liqueur, Cinnamon Syrup,
Lemon Juice, Egg White £9.50

Sourdough

Flavoured Butter & Whipped Goats Cheese £4

Garibaldi Negroni

Sipsmith Gin, Campari, Fresh Orange Juice £8.50

Marinated Olives

Lemon, Thyme, Chilli £4

Starters

Chicken Caesar Salad

Garlic Croutons, Anchovy, Parmesan Shavings £7.50

Duck Liver Parfait

Spiced Mango Chutney & Charred Sourdough £8.50

Beetroot & Pearl Barley Risotto

Goat's Cheese, Crispy Sage £8

Soup of the Day

Toasted Almonds & Herb Oil £6.50

Rabbit & Duck Press

Quince Jelly, Pickled Shimejis £8

Oxtail Pie

Onion Soubise & Crispy Thyme £7.50

Mains

Duck Breast

Pâté, Roasted Pumkin, Squash Purée & Pickled Brambles
£21

Grilled Chicken Breast

Dauphinoise Potato, Wild Mushrooms & Red Wine
Sauce £16

Stone Bass

Sautéed Pink Fir Potatoes, Tenderstem Broccoli &
Sauce Vierge £21

Slow Cooked Lamb Shoulder

Buttered Mash, Pickled Red Cabbage & Red Wine Sauce
£18

Waterford Farm Sirloin Steak

Triple Cooked Chips, Heritage Tomatoes &
Peppercorn Sauce £28

Pheasant Breast

Confit Leg, Chateau Potatoes & White Bean Cassoulet
£18

Small World Beer Battered Haddock

Treble Cooked Chips, Tartar Sauce & Garden Peas £17

Beef Bourguignon Pie

Thyme Suet Pastry, Dripping Fat Chips & Wilted
Greens £16

Wild Mushroom & Truffle Risotto

Aged Parmesan & Artichoke Crisp £16 (V, Ve)

Side Orders £3.50

Buttered Mash

Dauphinoise Potatoes

Cauliflower Cheese

Seasonal Greens

Pickled Red Cabbage

Honey Roasted Root Vegetables

Parmesan & Truffle Fries

Tenderstem Broccoli with Toasted Almonds

Treble Cooked Chips

Desserts

Vanilla Creme Brûlée

Seasonal Berries £6.50

Sticky Toffee Pudding

Stout Toffee Sauce, Brandy Snap, Salted Caramel Ice
Cream £6.50

Almond & Cherry Tart

Vanilla Mascarpone £6.50

Plate of Chocolate

Vanilla Ice Cream & Caramel Tuile £7

Selection of Ice Cream

Salted Caramel, Coconut, Vanilla & Strawberry £5

Selection of English Cheeses

Homemade Chutney £9.50

After Dinner Treats

Espresso Martini

Vodka, Kahlua, Sugar Syrup, Double Espresso £8.50

La Fleur d'Or,

Sauternes, France 50ml £4.00

Hi Teq

Tequila, Lime Juice, Cointreau, Aperol, Strawberry
Syrup £8.50

Classic Mojito

Bacardi, Lime, Mint & Soda £8

The Woodman's House Prosecco

125ml £6.50

Domaine de Beurenard Rasteau,

Rhône Valley, France 50ml £4.50

If you have any allergens please ask a member of staff for more details

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 The
Woodman Inn

Drinks Menu

Cocktails

<p>Garibaldi Negroni Sipsmith Gin, Campari, Fresh Orange Juice £8.50</p>	<p>Espresso Martini Vodka, Kahlua, Sugar Syrup, Double Espresso £8.50</p>	<p>Pink Flamingo Vodka, Passoa, Bombay, Bacardi, Passionfruit Puree, Cranberry Juice £9</p>
<p>Pornstar Martini Vanilla Vodka, Passoa, Passionfruit Puree, Orange Juice, Prosecco £9</p>	<p>Winter is Coming Bourbon, Blood Orange Liqueur, Cinnamon Syrup, Lemon Juice, Egg White £9.50</p>	<p>Hi Teq Tequila, Lime Juice, Cointreau, Aperol, Strawberry Syrup £8.50</p>

Champagne & Sparkling

<p>The Woodman's House Prosecco £27.00 125ml glass £6.50</p>	<p>Cottonworth Classic Cuvée, United Kingdom £47.50</p>	<p>Moët & Chandon Impérial Brut NV £49.95 125ml glass £10</p>
<p>Champagne Testulat Carte d'Or Blanc de Noirs, France £39.95</p>	<p>Veuve Clicquot Yellow Label Brut, France £69.00</p>	<p>Laurent-Perrier Rosé, France £79.95</p>

White Wine

<p>Chardonnay First Fleet, Australia £18.95 175ml glass £4.75 - 250ml glass £6.75</p>	<p>Pinot Grigio Catarratto, Nina, Italy £19.95 175ml glass £4.95 - 250ml glass £6.95</p>	<p>Chenin Blanc, Kleinkloof South Africa £20.95 175ml glass £5.25 - 250ml glass £7.25</p>
<p>Sauvignon Blanc Reserva, Morandé Pionero, Chile £21.95 175ml glass £5.50 - 250ml glass £7.95</p>	<p>Sancerre, Domaine Cherrier, Loire Valley, France £39.95</p>	<p>Sauvignon Blanc, Featherdrop, New Zealand £24.95 175ml glass £6.25 - 250ml glass £8.95</p>
<p>Chablis Cru Fourchaume, Brocard, Burgundy, France £55</p>	<p>Broglia, Gavi Di Gavi, La Contessa £32.50</p>	<p>Chassagne-Montrachet Blanc, Philippe Colin, Burgundy, France £75</p>

Red Wine

<p>Shiraz, First Fleet, Australia £18.95 175ml glass £4.75 - 250ml glass £6.75</p>	<p>Merlot, Mancura Etnia, Chile £19.95 175ml glass £4.95 - 250ml glass £6.95</p>	<p>Malbec, Norton Porteño, Argentina £23.95 175ml glass £5.95 - 250ml glass £8.50</p>
<p>Promesa Rioja Crianza, Spain £29.95</p>	<p>Primitivo, Visconti della Rocca, Italy £22.95</p>	<p>Côtes-du-Rhône Mazets de Saint Victor, France £24.95</p>
<p>Shiraz, Chapel Hill The Parson, Australia £35.00</p>	<p>Norton Privada, Family Blend, Argentina £39.95</p>	<p>Pèppoli Chianti Classico, Antinori, Italy £42.00</p>
<p>Pinot Noir, Featherdrop, New Zealand £27.95</p>	<p>Châteauneuf-du-Pape, Rhône Valley, France £60.00</p>	<p>Malbec, A Punto, Spain £22.95</p>

Rosé Wine

<p>Pinot Grigio Rosé, Nina, Italy £18.95 175ml glass £4.75 - 250ml glass £6.75</p>	<p>M de Minuty Côtes de Provence Rosé, France £29.95</p>	<p>Zinfandel Rose, Golden State, USA £19.95 175ml glass £4.95 - 250ml glass £6.95</p>
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Gins

<p>Bombay Sapphire £3.75</p>	<p>Hendricks £4.75</p>	<p>Crafty Fox £6</p>
<p>Whitley Neil Rhubarb and Ginger £4.50</p>	<p>Monkey 47 £6.50</p>	<p>Gordon's Pink Gin £3.75</p>
<p>Brockman's £4.50</p>	<p>Whitley Neil Raspberry £4.50</p>	<p>Tanqueray Sevilla £4</p>