

While You Decide...

Freshly Baked Breads - Chicken Skin Butter, Piccalilli & Balsamic Onions £5

Homemade Sourdough - Cultured Butter £4

Marinated Black Olives -Lemon & Thyme £4

Starters

Homemade Soup Of The Day - Freshly Baked Bread £6

Avocado Mousse - Sourdough, Candied Nuts, Feta, Pea & Mint Oil (v) £7

Mini Chicken & Mushroom Pie - Celeriac Puree & Truffle Jus £8

Lobster & Salmon Ravioli - Passionfruit & mango, Wild Rice £10

Black Pudding & Haggis Scotch Egg - Piccalilli & Branston Mayonnaise £8

Whitby White Crab - Heritage Tomatoes, Burrata Cheese, Honey & White Balsamic £9

Barley & Roast Onion Risotto - Onion rings, Turnips & Crispy Buckwheat (v) £7/£14

Main Courses

Char-Grilled Fillet Steak - Triple Cooked Chips, Herb Roasted Tomatoes, Celeriac & Hazelnut Remoulade & Cafe de Paris Butter £32

Crispy Pork Belly - Fondant Potato, Apricot Puree, BBQ Tenderstem Broccoli & Maple Syrup Sauce £18

Brisket & Ale Pie - Wild Mushroom Fritter, Oyster Suet Pastry, Hasselback Potatoes & Wilted Greens £18

Braised & Roasted Spiced Lamb Shoulder - Curried Lentils, Cucumber & Mint Salad £19

Pan Fried Sea Bass - Sweet Potato Risotto, Garlic Mayonnaise & Crispy Squid £19

Grilled Gammon Rib Eye - Crispy Cotswold Hen's Egg & Treble Cooked Chips, Pineapple Chutney & English Mustard Sauce £18

Beetroot & Yellisons Goats Cheese Quiche - Toasted Pine Nuts & Denholme Honey (v) £14

Tempura Of Monkfish - Sweet Potato Fries, Curried Ketchup, Chilli Jam £18

Side Orders £3.50

Braised Sticky Red Cabbage & Pear

Green Beans & Almond Butter

Cauliflower Cheese

Triple Cooked Chips Or Skinny Fries, Truffle & Parmesan Cheese

Desserts

Sticky Toffee Suet Pudding - Brandy Snap ,Vanilla Ice Cream, Stout & Toffee Sauce £6.50

White Chocolate Egg - Brandy Whip, Confit Pear & Dark Chocolate Sauce £6

Plate of Chocolate - Mousse, Opera Tart, Fudge Brownie & Coco Ice Cream £6.50

Vanilla Cheese Cake - Rhubarb & Blackberries, Nut Brittle & Cinder Toffee £6.50

Selection of English Cheeses - Homemade Chutney, Oat Biscuits & Eccles cake £10

Caramelised Lemon Tart - Seasonal Fruit £6.50

Homemade Fruit Cake - Blue Cheese £5.50

Dessert Wine

Muscat de Beaumes de Venise, Delas Freres, Rhone Valley, France 50ml £4

Intensely fruity - one of the few wines that actually smells of grapes

Rasteau, Vin Doux Naturelm Dom de Beurenard 50ml £4.50

A profound purple colour and a stunning aromatic nose of black cherry, raspberry & spice

Hot Drinks

Café Latte £3

Americano £2.20

Hot Chocolate £3

Flavoured Teas £2.50

Yorkshire Tea £2.20

If you have any food allergies please let us know

The 
Woodman Inn

Lunch Menu

Served Between 12pm - 4pm

Pub Classics

Fish Fritter Of The Day - Tartar Sauce & Lemon £14

Roasted Spring Chicken - Sweet Potato Fries, Lime & Wild Garlic Mayonnaise £15

Smoked Haddock - Creamed Potatoes, Spinach & Parsley Sauce £14

Wood Fired Marrowbone Burger - Maple Pulled Brisket

Beer Sourdough Bun, Onion puree, Harrogate Blue Cheese & Pink Peppercorn Mayo £15

Sandwiches

Chilli Chicken Bao - BeanSprout, Coriander Steamed

Served with Spicy Sweet Chilli Sauce & Oyster Sauce £8

Grilled Topside of Beef - Peppercorn Sauce, Toasted Bread

Yorkshire cheddar, Fried Cotswolds Egg & Watercress £10

Charred Halloumi & Hummus Flatbread - Spring Salad & Baby Plum Tomatoes £7

(Available on freshly baked white or wholemeal bread)

Pastrami & Mature Cheddar - Mustard Mayo, Tomato & Gherkins £8

Smoked Salmon - Creamed Cheese, Cucumber & Marie-Rose Sauce

Served with Vegetable Crisps £8

Honey & Maple Glazed Ham - Served with English Mustard Mayonnaise £8

Salads

Crispy Curried Lamb Shoulder - Heritage Potatoes, Yogurt & Mint Leaves £12

Grilled Chicken - Bacon & Avocado, Caesar salad £12

Sticky Chilli Beef - Beansprouts, Coriander & Garlic Mayonnaise £12

If you have any food allergies please let us know