

WOODLAND MANOR

— HOTEL & RESTAURANT —

Nibbles:

Tempura pickles (v) £3

Sriracha mayonnaise
(2,4,9,14)

Chili coated peanuts (ve) £3

(2,10)

Mixed pitted olives (ve) (gf) £3

Starters:

Homemade soup of the day (v) £5

Baked bread roll
(1,2,7)

Lamb Kofta £6

Charred flat bread, mint yoghurt, dressed rocket
(2,7,9,13,14)

Chicken Caesar salad £6

Grilled chicken, shaved parmesan, bacon bits and
Herb croutons (2,4,7,9,13,14)

Panko dusted goat cheese £6.50

Beetroot risotto, roasted beetroot wedges, shaved
parmesan, roasted walnuts (2,4,7,10,14)

Mains:

Pan seared 8oz Sirloin £17

Balsamic roasted vine tomatoes, chips, peppercorn
sauce, onion crisps (7,9)

Chicken katsu burger £14

Spiced panko chicken fillet, toasted sourdough,
Asian slaw, katsu curry sauce
(1,4,7,12,14)

Beer battered Haddock and chips £14

Whipped mint peas, tartar sauce
(2,4,5,9,14)

Wild mushroom linguine (v) £12

White wine cream, shaved parmesan, rocket,
truffle oil
(2,7) Gluten free or vegan available

Roasted cauliflower, butternut & baby spinach jalfrezi (v & ve) (£13)

Bombay potatoes, pilaf rice, charred naan
(14)

Desserts:

Chocolate and caramel sundae (v) £5

Vanilla ice-cream, warm chocolate sponge pieces,
caramel sauce
(2,4,7,13)

Eton mess (v) £6

Fresh strawberries, Chantilly cream and meringue
(4,7,13,14)

Sticky toffee pudding (v) £5

Caramel sauce, vanilla ice-cream
(2,4,7,14)

Allergen codes:

1 celery; 2 gluten; 3 crustaceans; 4 eggs 5 fish; 6 lupin; 7 milk; 8 molluscs, 9 mustard; 10 nuts; 11
peanuts 12 sesame seeds; 13 soya; 14 sulphur dioxide