

The
WOODMAN
EST **INN** 1820
THUNDERBRIDGE

Nibbles

Padron Peppers (gf) Smoked sea salt	£5.50	Buttermilk Fried Chicken Wings Sriracha mayonnaise, coriander, spring onion	£6.00
Homemade Roasted Red Pepper Hummus (gfa) Chargrilled flatbread	£4.80	Hoisin Duck Taco Cucumber & spring onion	£7.00
House Marinated Olives (gfa) Rosemary, garlic & chilli focaccia, balsamic	£4.80	Crispy Pork Belly & Black Pudding Caramelised apple purée	£6.50

Starters

Yorkshire Nduja Scotch Egg Apple & celeriac slaw	£9.00	The Woodman Classic Prawn Cocktail (gf) Cold water prawns, crayfish, baby gem, baby plum tomatoes, "Bloody Mary" Marie Rose	£10.00
Truffled Wild Mushroom (v, vgn, gfa) Toasted sourdough, tarragon	£9.00	Yorkshire Pudding Braised ox tail, smoked bone marrow gravy	£7.00
French Onion Soup (gfa) Gruyère crouton	£7.00	Saffron Arancini Romesco sauce	£7.50
Spiced Onion Bhaji (v, vgn, gf) Apricot & cumin chutney, pickled shallot	£7.00		

Main Courses

8oz Sirloin (gf) 10oz Rib Eye (gf) Onion & potato terrine, vine roast cherry tomatoes, portobello mushrooms. Served with garlic & herb butter & peppercorn sauce	£27.50 £29.50	Butter Roasted Fillet of Cod (gf) Crushed baby potatoes, charred leeks, creamed mussel sauce	£22.50
Glazed Beef Cheek (gf) Horseradish mash, roast bunched carrots	£19.50	Pan Fried Gnocchi Basil pesto, bocconcini, semi dried tomato, tenderstem broccoli	£17.50
The Woodman Inn Beef Burger (gfa) Caramelised onion chutney, blue cheese & crispy bacon. Served in a sourdough bun with triple cooked chips or skinny fries	£17.50	Barncliffe Bitter Battered Haddock Triple cooked chips, chip shop curry sauce & minted crushed peas	£17.00
Spiced Buttermilk Fried Chicken Burger Peruvian salsa, pak choi. Served with coriander & garlic seasoned fries	£17.50	Truffle Macaroni Cheese (v) Crispy onions, black garlic <i>Add buttermilk fried chicken thigh for £4.00</i>	£16.00
Braised Lamb Leg Shepherd's Pie (gf) Crushed root vegetables	£19.50	Salt Baked Celeriac Steak (vgn, gf) White bean ragu, spinach & crispy kale	£15.50

Desserts

Chocolate Delice Whisky caramel, honeycomb	£10.00	Apple & Blackberry Custard Slice Green apple sorbet	£9.00
Treacle Tart Caramelised orange, vanilla ice cream	£9.00	Sticky Toffee Pudding Earl Grey Chantilly, caramel sauce	£9.00
Eton Mess Cheesecake (gf) Raspberry meringue	£9.00	Selection of 3 British Cheeses (gfa) Chutney, grapes, artisan crackers	£10.00

Sides

Triple Cooked Chips £4.00 • Mixed Leaf salad £4.00 • Crushed Root Vegetables £4.50
Truffle & Parmesan Fries £5.00 • Buttered Mash Potato £4.00

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Lunch Menu

Sandwiches

Served on either white or brown ciabatta with mixed leaf & skinny fries
Upgrade to truffle & parmesan fries for an extra £1.50

Prawn Marie Rose (gfa) £10.00

Bloody Mary Marie Rose, baby gem lettuce

Beer Battered Haddock Fillet £9.50

Tartare sauce & rocket

Rare Roasted Waterford Farm Beef (gfa) £10.00

Horseradish sauce & watercress

Roast Garlic Hummus (v, vgn, gfa) £8.50

Avocado, mixed leaf

Chargrilled Fillet of Yorkshire Chicken (gfa) £9.50

Sriracha mayonnaise, rocket

Salads

Classical Roasted Chicken Caesar (gfa) £15.00

Crispy bacon, gem lettuce, anchovies, creamy herb dressing, parmesan

Caramelised Goat's Cheese & Balsamic Salad (v, gf) £14.00

Mixed leaf, toasted walnuts, apple

Food Service Hours

Monday - Thursday

Sandwiches & salads - 12pm - 2:30pm

Full menu - 12pm - 2:30pm & 6pm - 9pm

Friday & Saturday

Sandwiches & salads - 12pm - 3pm

Full menu - 12pm - 3pm & 6pm - 9pm

Sunday

Sunday lunch menu - 12pm - 6pm

Please note that a 10% discretionary service charge is added to all bills

(v) Vegetarian (gf) Gluten Free (vgn) Vegan

All weights stated are approximate prior to cooking

FOOD ALLERGIES AND INTOLERANCES: Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

Adults need around 2000 kcal a day