

Vegetarian / Vegan

Vegetable Linguini

in a rich tomato & herb sauce with garlic ciabatta £10(v)

Wild Mushroom Quiche

with tomato salsa, new potatoes & summer salad £10(v)

Vegetable and Coconut Curry

basmati rice, mango chutney & poppadum £10 (vegan)(gf)
add fish or chicken £3

Grills

Sirloin Steak

8oz cut of prime beef £18 (gf)

Rib Eye Steak

10oz cut of prime beef £20 (gf)

steaks are served with hand cut chips, field mushroom, grilled tomato,
fried onions & salad garnish

Homemade Burger

topped with bacon, cheese, lettuce, mayo & onion rings,
hand cut chips & coleslaw £12

Chicken Burger

succulent breast of chicken with lettuce, tomato, mayo,
hand cut chips & coleslaw £12

Salads

Poached Salmon & Prawn

new potatoes, plenty of fresh salad & Marie Rose sauce £11(gf)

Cold Chicken, Ham & Beef Salad

homemade pickles, new potatoes & plenty of fresh salad £11(gf)

Chicken Caesar

grilled chicken, smoked bacon strips, homemade parmesan crisp,
with anchovies & Caesar dressing £11

Woodies Ploughman's (enough for 2)

local cheeses, cold meats, pork pie, scotch egg, salad, with mixed breads
& homemade pickles £14

Sides

Hand Cut Chips £3

Seasonal Vegetables £3

Garlic Butter £2

Garlic Bread £2

Skinny Fries £3

House Salad £3

Peppercorn Sauce £2

Cheesy Garlic Bread £3

Cheesy Chips £4

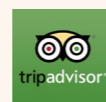
Bread & Butter £3

Diane Sauce £2

FOOD ALLERGIES & INTOLERANCES. Before you order your food and drinks
please speak to a member of staff if you have any enquiries about our ingredients.

Tel: 01243 371019

www.woodmancotepub.co.uk



The Woodmancote

FREE HOUSE WITH KITCHEN



A LA CARTE MENU

Starters

Olives £3 (vegan)

Mixed Breads
balsamic glaze & olive oil £5 (v)

Toasted Ciabatta
topped with tomato, mushroom, onion & olive oil £5 (vegan)

Soup of the Day
rustic bread & butter £5 (v)

Crab Cakes
salad garnish & citrus mayonnaise dip £7

Crispy Whitebait
bread, butter & tartare sauce £6.50

Avocado, Prawn & Crab Cocktail
bread, butter & Marie Rose sauce £7

Mushroom Rarebit
balsamic glaze & salad garnish £6 (v)(gf)

Homemade Chicken Liver Pâté
red onion chutney, toast & butter £6

Baked Camembert
caramelised red onions, balsamic glaze
& dipping breads £6 (v)

Mojito Sorbet
to cleanse your palate £1.75
add a shot of rum £2.90

Sharing

Seafood Platter
crab, prawns, smoked salmon, poached salmon, fish pâté, crispy whitebait
fresh summer salad, bread & butter £22

Mains

Fish & Chips
fresh beer battered haddock fillet with hand cut chips, garden peas
& homemade tartare sauce £12

Hand Carved Ham
two fried eggs, hand cut chips & garden peas £10 (gf)

Seafood Linguini
prawns, salmon & haddock in a rich tomato & herb sauce
with garlic ciabatta £12

Pan Fried Cod
creamy mashed potato topped with a poached egg, asparagus,
buttered carrots & a white wine & cream sauce £14 (gf)

Sausages with Bubble & Squeak
seasonal vegetables & our own Woodies ale & onion gravy £11

Braised Beef
cooked in its own vegetable & braising juices, enhanced with red wine and herbs,
with buttered new potatoes & summer vegetables £13 (gf)

Pan Fried Venison
sauté potatoes, seasonal vegetables & a red wine jus £17 (gf)

Pulled Pork Wellington
wrapped in puff pastry with sauté potatoes, seasonal vegetables
& a cider gravy £15

BBQ Chicken Melt
chicken breast stuffed with gorgonzola cheese, wrapped in smoked ham
with French fries, coleslaw & salad garnish £12

Homemade Double Crust Pies

Steak & Ale
or
Chicken, Ham & Leek

pies are served with seasonal vegetables, rich gravy & either hand cut chips
buttered new potatoes or mashed potato £12