

STARTERS

Soup of the Day	5
Served with a warm baguette	
Hot Chive Crumbed Goat's Cheese Truffles (V)	5.5
With honey & mustard aioli and heirloom beets	
Smoked Duck Crostini	6.5
With baked figs and rosemary jelly	
Sticky Buffalo Chicken Wings	6
With Draycott blue cheese dip and leaves	
Sweet Chilli King Prawns	6.5
On a coriander and courgette ribbon salad	

WOODY CLASSICS

Creamy Mash Topped Fish & Prawn Pie	13
In parsley sauce with seasonal vegetables	
Honey Glazed Ham, Free Range Duck Egg & Chips	9.5
Braised Steak & Draycott Blue Cheese Pie	12
With shortcrust pastry, chips, gravy and peas	
Grilled Halloumi Burger (V)	11.5
With tomato, courgette ribbons, mayonnaise, chips, salad and house coleslaw	
Hand Battered Haddock, Chips and Peas	13
With homemade tartare sauce	
The Woody Burger	11.5
With Cheddar cheese, mayonnaise, red onion marmalade, chips, salad and house coleslaw	

The WOODBOROUGH Inn

SEASONAL DISHES

Seafood Linguine	14.5
Tiger prawns, mussels, crab and chorizo tossed in smoked paprika oil with wilted spinach and toasted baguette	
Sweet Potato, Pepper & Cheddar Quesadilla (V)	12.5
Served with Mexican rice, refried beans, sour cream and avocado salsa	
Smoked Chicken, Bacon and Avocado Salad	13.5
Served with homemade coleslaw and ciabatta croutons	
Fillet of Beef & Cashew Stir Fry	14
In Hoi Sin sauce with prawn crackers and egg noodles	
Roasted Chicken Breast on Pancetta Mash	15.5
In a rich Brie & chive sauce. Served with fine green beans	
Seared Salmon in White Wine & Lemon Sauce	16.5
On roasted Cornish potato, heirloom beets and rocket salad	
Butternut Squash, Spinach, Sweet potato, Sage and Goat's Cheese Lasagne (V)	13
With garlic bread and salad	
Ras el Hanout Leg of Lamb Steak	16.5
With pomegranate & feta cous cous, mint yogurt and pitta bread	

(V) Suitable for Vegetarians. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request

BREADS & SHARING

Garlic Baguette	3.25
With Cheese	3.75
Ciabatta, Balsamic and Dipping Oils (V)	7.5
Warm ciabatta, rustic olives, flavoured oils and balsamic reduction	
Home Smoked Charcuterie Board	14
Duck, chicken and ham with Brie, Cheddar and halloumi cheese. Served with hummous and garlic bruschetta	
Grazing Board	14.5
Homemade crackling, chicken wings, sticky sausages, battered onions, sweet potato fries, garlic mayonnaise and bbq dip	
Baked Brie in Parma Ham	15
Studded with garlic and herbs, and served with dipping breads	

FROM THE CHARGRILL

28 Day Aged 6oz Rump Steak	12
28 Day Aged 10oz Rump Steak	17
28 Day Aged 8oz Fillet Steak	22.5
Surf & Turf upgrade - Garlic King Prawns	5
All served with either chips or herby diced potatoes, whole Portobello mushroom, cherry vine tomatoes and peas	
Fried Egg	0.5
Garden Salad	2
Brandy & Green Peppercorn Sauce	2.5
Draycott Blue Cheese Sauce	2.5
Onion Rings	3
10oz Gammon Steak	12.5
Topped with egg & fresh pineapple, served with either chips or herby diced potatoes and peas	

GARLIC & ROSEMARY

FLATBREADS

All served with chips and salad

Goat's Cheese, Fig & Caramelised Onions (V).....6.5

Rump Steak.....10
With Cheddar cheese, red onion marmalade
and mayonnaise

Smoked Chicken & Bacon Mayo 7.5

Crab, Avocado & Lime Crème Fraîche9

SANDWICHES OR WRAPS

With dressed leaves and a handful of chips
(Please specify white or granary for sandwiches)

Cod Goujons..... 7.5

with lettuce and tartare sauce

Baked Ham & Wholegrain Mustard Mayo.....6

Roast Beef & Horseradish6

Traditional Mature Cheddar & Chutney 5.5

Prawns in Marie Rose Sauce 6.5

LITTLE APPETITES

Sausage, Chips and Peas.....6

Cod Goujons, Chips and Peas 7.5

Battered Chicken Chunks, Chips and Peas 6.5

Macaroni Cheese with Garlic Bread (V)..... 5.5

Mini Chocolate Brownie..... 3.5

Strawberry Sundae3

Warm Belgian Waffle with Vanilla Ice Cream.... 3.5

SIDES

Roll & Butter 0.5

Butter Fried Portobello Mushrooms2

Chips/Cheesy Chips.....2.5/3

Herbies.....3

Vegetables..... 2.5



LUNCHTIME OFFER: ANY 2 BELOW FOR £15

available Mon- Sat 12-2:15pm, list prices apply at all other times

Butternut Squash, Spinach, Sweet potato, Sage and
Goat's Cheese Lasagne (V)..... 9
With garlic bread and salad

Cottage Pie 9
With crusty bread, peas and gravy

Macaroni Cheese8.5
Topped with smoked bacon lardons and served with salad

Woody Posh Dog Baguette 8
Pork sausage, smoked paprika fried onions and honey bbq sauce. With
chips and salad

Bacon, Tomato & Smoked Cheese Melt Baguette 7.8
With chips and salad

Halloumi, Red Pepper, Balsamic & Rocket Baguette (V) 8
With chips and salad

JACKET POTATOES With dressed salad

Any two toppings from:-

Traditional mature Cheddar, baked beans, chutney, bacon,
coleslaw, ham, mushrooms..... 7.8

Additional toppings each 1

Jacket Potato with Prawns in Marie Rose Sauce..... 8

Food Served: Mon- Sat 12-2:15pm and 6-9:30pm, Sun 12-8:30pm

HOMEMADE SWEETS

Mint Choc Fudge Sundae 6

Chocolate and Raspberry Brownie..... 6
With chocolate sauce and vanilla ice cream

Apple & Blackberry Strudel and Custard 5.5

Coconut and Lime Pannacotta..... 6
With all butter shortbread

Hot Belgian Waffle 6.5
With vanilla ice cream and blueberry compote

Peanut Butter & Chocolate Cheesecake..... 6

Selection of Three Lovingtons Luxury Ice Creams
or Marshfield's Organic Sorbets 6.5
Vanilla clotted cream, double choc chip,
honeycomb, strawberries & cream, mint choc
chip or Cornish sea salted caramel

Fruit Sorbets - raspberry, lemon, mango

Fine Local Cheeses..... 8
Mature Cheddar, Somerset Brie and Draycott
Blue with savoury crackers and grapes
With a Glass of LBV Port 10

HOT BEVERAGES

Pot of Tea (per person) 1.7

Fruit and Birchall Teas from the Tea Chest 2.5

Filter Coffee 1.7

Espresso 2.5

Cappuccino 2.5

Latte 2.7

Americano..... 2

Mocha 2.7

Hot Chocolate..... 3

Floater Coffee..... 3

Liqueur Coffee..... 6

Irish, Gaelic, Tia Maria, Brandy, Cointreau,
Baileys, Drambuie or Disaronno