

STARTERS

Crispy Breaded Whitebait..... 6.5
With garlic mayo, salad and granary
bread & butter

Persian Spiced Chickpea Falafel (V) 5.75
With minted yogurt dip

Sweet Potato, Chorizo & Crab
Bon Bons..... 6.5
With chipotle sauce, fresh lime
and dressed leaves

Game Terrine..... 6.5
With cornichons, quince jelly and
toasted ciabatta

Wild Mushroom & Herbed Goat's Cheese
Crostiti (V)..... 5.75

BREADS & SHARING

Garlic Baguette (V)..... 3.5
With Cheese (V)..... 4

Warm Ciabatta, Balsamic and Dipping Oils
(V) (Vg)..... 9
With rustic olives and flavoured oils

Home Smoked Charcuterie Board..... 15
Duck, chicken and chorizo with Brie,
Cheddar and goat's cheese. Served with
chutney, hummous and garlic bruschetta

Grazing Board..... 15
Homemade crackling, falafel, sticky
honey sausages, battered onions, skinny
fries, garlic mayo and bbq dip

Ham, Stilton & Cheddar Ploughmans Plank
..... 9/12
With harvest baguette, celery, grapes,
homemade tomato & onion chutney, apple
and pickled onions

The WOODBOROUGH Inn

MAINS

Pan-seared Salmon in creamy lemon & chive sauce15.5
With Boulangere potatoes, fine green beans

Honey Glazed Ham, Free Range Egg & Chips GF.....8/11

Hearty Beef Shin & Butcombe Ale Pie.....13
With shortcrust pastry, chips and peas

Beer Battered Fish and Chips.....12.5
With peas and homemade tartare sauce

Six-hour Slow Cooked Lamb Saag Curry GF.....13
With spinach, basmati rice, mango chutney and chapati

The Woody Burger.....12.5
With Cheddar cheese, mayonnaise, red onion marmalade, chips,
salad and Winter coleslaw

Cajun Chicken Salad GF.....13
Warm spiced chicken strips with roasted peppers, dressed
leaves and garlic mayo

Wholegrain Crumb Langoustine Scampi.....8.5/13.5
With chips, peas and homemade tartare sauce

Slow-roasted Belly Pork.....16
With Dauphinoise potatoes, sweet cream sauce, braised red
cabbage and apple compote

(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

VEGETARIAN

Mild Thai-style Peppers, Sweet
Potato & Spinach (Vg)GF..... 13
In a sweet chilli, coconut & ginger
broth with jasmine rice

Sweet Potato, Kale, Mushroom and
Spinach Wellington..... 14
Stuffed with rosemary and chestnuts,
served with a cranberry glaze and
Boulangere potatoes

Wild Mushroom & Sage Risotto..... 8/12
With truffle oil and micro herbs

CHARGRILL

28 Day Aged 6oz Rump Steak..... 12.5

28 Day Aged 10oz Rump Steak..... 19.5

Cajun Chicken Breast..... 13.5

Trio of Minted Lamb Chops..... 15

All served with chips, herbies or
skinny fries, onion rings, cherry vine
tomatoes and peas

5oz/10oz Gammon Steak GF..... 8/13
Topped with egg & fresh pineapple,
served with chips, herbies or skinny
fries and peas

Fried Egg (V)GF..... 0.5
Buttered Mushrooms (V)GF..... 2
Garden Salad (V) (Vg)GF..... 2.5
Brandy & Green Peppercorn Sauce GF.. 3
Melted Draycott Blue Slice (V)GF...2.5
Onion Rings (V)..... 3
Seasonal Vegetables (V)..... 3

SANDWICHES

With dressed leaves and chips
(On white or granary bread)

Cod Goujons with lettuce and tartare sauce.....	7.5
Ham & wholegrain mustard mayo	6
Tuna mayo	6
Roast beef & horseradish	6.5
Cheddar & homemade chutney (V)	5.5
Prawns & Marie-Rose sauce	6.5

CIABATTAS

With chips and salad

Cajun Chicken and Spicy Mayo.....	9
Oak Smoked Bacon and Somerset Brie..	8.5
Tuna, Spring Onion & Cheddar Melt...	7.5
Rump Steak, Garlic Mayo, Red Onion and Cheddar Cheese	10
Grilled Somerset Brie and Cranberry(V)	8

CHILDREN

Sausage, Chips and Peas.....	6
Cod Goujons, Chips and Peas.....	7
Battered Chicken Chunks, Chips and Peas	6.5
Vegetarian Sausage, Chips and Peas (V) (Vg)	6
Chocolate Sundae (V)GF.....	3.5
Strawberry Sundae (V)GF.....	3.5
Warm Belgian Waffle & Vanilla Ice Cream (V)	3.5



LIGHTER OPTIONS

Ham & Mushroom Omelette GF.....	9
With chips and salad	
Moroccan Spiced Lamb Meatballs	10/14
On lemon, coriander & red pepper cous cous, with mint yogurt	

LIGHTER VEGETARIAN OPTIONS

Cheddar Cheese & Chive Omelette GF.....	8.5
With chips and salad	
Broccoli and Draycott Blue Cheese Quiche	9.5
Served with salad	Add skinny fries 11
Goat's Cheese, Quinoa and Vine Tomato Stuffed Peppers.....	10
Drizzled in balsamic reduction	

JACKET POTATOES

With dressed salad

Traditional Mature Cheddar (V)GF	6.5
Prawns in Marie Rose Sauce GF	7.5
Bacon & Mushroom GF	7
Tuna Mayo GF	6
Cheese & Beans (V)GF	6.5
Cheese & Bacon GF	7
Cheese, Ham & Mushroom GF	7.5
Add coleslaw (V)	1

All food is cooked fresh, your patience is very much appreciated, especially during busy periods

HOMEMADE SWEETS

Banana & Salted Caramel Sundae (V) .. 6
Fresh banana layered with Cornish sea-salted caramel ice cream, warm toffee sponge, caramel sauce and cream

Warm Sticky Toffee Pudding (V) 6
With clotted cream ice cream

Honey & Fig Pannacotta
 5.75 || With buttery shortbread | |

Sourdough and Belgian Chocolate Bread & Butter Pudding (V)
 6 || With vanilla ice cream | |

Mango Posset (V)
 5.75 || With coconut shortbread | |

Hot Belgian Waffle (V)
 6.5 || With vanilla ice cream and maple syrup | |

Selection of Three Lovingtons Luxury Ice Creams or Fruit Sorbets (V)GF . 6.5
Vanilla clotted cream, double choc chip, honeycomb, strawberries & cream, mint choc chip or Cornish sea salted caramel

Sorbets: raspberry, lemon, mango (V) (Vg)GF

Fine Local Cheeses (V)
 8.5 || Mature Cheddar, Somerset Brie and Draycott Blue with artisan crackers, tomato chutney and grapes | |
| With a Glass of LBV Port | 10.5 |

SIDES

Roll & Butter (V)	0.75
Chips (V) (Vg)GF.....	2.5
Herbies (V) (Vg)	3
Cheesy Chips (V)GF.....	3
Skinny Fries (V) (Vg)GF.....	3
Dirty Fries GF.....	4.5
Dirty Herbies.....	5