

## STARTERS

Channa Tikki Chickpea Kabab (V)(Vg)GF ..... 5.5  
With spicy dipping sauce and micro herbs

Burrata, Basil Pesto & Macerated Cherry Tomato  
Caprese Salad (V) .....7  
With sourdough croutons

Ham & Pea Arancini .....6  
With Parmesan sauce

## BREADS & SHARING

Garlic Baguette .....3.50  
With Cheese ..... 4

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

Home Smoked Charcuterie Board ..... 15  
Duck, chicken and ham with Brie, Cheddar and  
halloumi. Served with chutney, hummous,  
rosemary jelly and garlic bruschetta

Grazing Board..... 15  
Homemade crackling, Arancini, sticky honey  
sausages, battered onions, sweet potato fries,  
garlic mayonnaise and bbq dip

Smoked Cheddar, Brie, Thyme & White Wine  
Skillet Melt ..... 15  
With dipping fruit and breads

Mediterranean Style Tapas Plank ..... 16  
Seared lemon & black pepper squid, tzatziki,  
charred sourdough, chimichurri shrimp, misto  
olives, balsamic glaze, grilled asparagus and a  
Greek tomato, fennel & oregano salsa

# The WOODBOROUGH Inn

## SEASONAL DISHES

Asparagus, Burrata, Sweet-drop Pepper & Fresh Herb Linguine (V) ..... 15  
Tossed in garlic infused olive oil, served with toasted ciabatta

Avocado, Quinoa & Heritage Tomato Salad (V)(Vg)GF ..... 13.5  
Served with rocket, cucumber and fresh citrus zest

Seared Sea Bass Fillet ..... 15  
On ginger & soy stir fried vegetables. Served with prawn crackers  
and rice noodles (as vegetarian dish without fish) ..... 11

Slow Simmered Beef Bolognese & Italian Sausage Lasagne Verdi ..... 13.5  
With garlic bread and salad

Oven Baked Hake Supreme GF ..... 17  
Topped with a tomato, oregano & fennel salsa, served with sautéed  
potatoes, seasonal greens and vine cherry tomatoes

Green Thai Chicken Breast GF ..... 16.5  
With lime & coconut milk foam, grilled spring onions, Jasmine rice  
and mange tout

Lemon & Panko Crumbed Turkey Schnitzel ..... 15.5  
Served with apple potato salad, smoked Cheddar sauce and  
mange tout

Brazilian Style 28 Day Aged Fillet Steak GF ..... 25  
Topped with chimichurri sauce and served with charred greens,  
macerated Heritage tomatoes, baby corn and sweet potato fries

(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

## WOODY CLASSICS

Smoked Haddock and Prawn Pie Topped with  
Herb Crumb ..... 13.5  
In a creamy turmeric & dill sauce, served with  
wilted spinach and baby corn

Honey Glazed Ham, Free Range  
Egg & Chips GF ..... 10

Brisket Beef Bourguignon Pie ..... 13  
With shortcrust pastry, chips, gravy and peas

BBQ Pulled Jackfruit Burger (V)(Vg) ..... 12  
In vegan brioche bun with grilled pineapple,  
iceberg lettuce, skinny fries, and tomato salsa

Beer Battered Fish n Chips ..... 13  
With peas and homemade tartare sauce

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

## FROM THE CHARGRILL

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

28 Day Aged 10oz Rump Steak GF ..... 19

28 Day Aged 7oz Fillet Steak GF ..... 24

Surf & Turf upgrade - Garlic King Prawns GF ..... 5

All served with either chips or skinny fries,  
Portobello mushroom, cherry vine tomatoes and  
peas

Fried Egg (V)GF ..... 0.5

Garden Salad (V)(Vg)GF ..... 2

Brandy & Green Peppercorn Sauce GF ..... 3

Melted Draycott Blue Cheese Slice GF ..... 2

Onion Rings (V) ..... 3

10oz Gammon Steak GF ..... 13

Topped with egg & fresh pineapple, served with  
either chips or skinny fries and peas

# GARLIC & ROSEMARY FLATBREADS

All served with chips and salad

- Halloumi, Pesto & Sundried Tomato (V) .....8
- Rump Steak .....10.5  
With Cheddar cheese, red onion marmalade and mayonnaise
- Shredded Minted Lamb & Tzatziki.....10

## SANDWICHES

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

- Cod Goujons.....7.5  
with lettuce and tartare sauce
- Baked Ham & Wholegrain Mustard Mayo.....6
- Roast Beef & Horseradish ..... 6.5
- Traditional Mature Cheddar & Chutney (V)..... 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
- Pesto Linguine with Garlic Bread (V) ..... 5.5
- Chocolate Sundae (V)GF..... 3.5
- Strawberry Sundae (V)GF ..... 3.5
- Warm Belgian Waffle & Vanilla Ice Cream (V) .. 3.5

## SIDES

- Roll & Butter ..... 0.5
- Butter Fried Portobello Mushrooms (V)GF .....2
- Chips/Cheesy Chips (V)GF.....2.5/3
- Skinny Fries (V)GF .....3
- Dirty Fries GF ..... 4.5



## LUNCHTIME OFFER: ANY 2 BELOW FOR £15

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

- Cheddar Cheese & Chive Omelette (V)GF.....8.5  
With chips and salad
- Chicken and Leek Pasty .....9.5  
In a turmeric & dill shortcrust pastry, served with salad
- Gluten Free Roasted Red Pepper, Spinach & Cheese Quiche (V)GF ..... 9  
Served with salad and skinny fries
- Woody Posh Dog Baguette .....8.5  
Pork sausage, smoked cheese, fried onions and honey bbq sauce. With chips and salad
- Smashed Avocado, Smoked Bacon & Fried Egg Brunch Baguette .....8.5  
With chips and salad
- Grilled Brie and Caramelised Red Onion 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 GF ..... 7.8
- Additional toppings each ..... 1
- Jacket Potato with Prawns in Marie Rose Sauce GF ..... 8

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

## HOMEMADE SWEETS

- White Chocolate & Cherry Italian Gelato Sundae (V)GF ..... 6  
Soft Italian gelato with meringue pieces and black cherry compote
- Coconut & Passionfruit Torte (V)(Vg) ..... 6  
In an almond pastry, served with mango sorbet
- Salted Chocolate and Lime Cheesecake.....5.5
- Rhubarb & Strawberry Lattice (V) ..... 6  
With clotted cream ice cream
- 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  
Mature Cheddar, Somerset Brie and Draycott Blue with artisan crackers, chutney 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