

## STARTERS

Soup of the Day .....	5
Served with a warm baguette	
Korean-style Zucchini Pancakes (V) .....	5.5
With oriental dipping sauce and micro herbs	
Honey Glazed Strip of Belly Pork.....	6
With baked fig and rosemary jelly	
Hot & Spicy Sticky Buffalo Chicken Wings.....	6
With Draycott blue cheese dip and leaves	
Lime, Ginger & Coconut King Prawns.....	6.5
On toasted ciabatta with lemon and rocket 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 .....	12.5
With shortcrust pastry, chips, gravy and peas	
Vegan Chickpea & Quinoa Burger (V) .....	11.5
Lightly spiced and served between two roasted flat mushrooms with chips, salad and tomato salsa	
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, cheesy nachos, sour cream and avocado salsa	
Smoked Chicken, Bacon and Spiced Pear Salad.....	13.5
Served with homemade winter coleslaw and ciabatta croutons	
Fillet of Beef & Cashew Stir Fry .....	14
In Hoi Sin sauce with prawn crackers and egg noodles	
Chicken, Bacon, Leek & Roquefort Hot Pot .....	15.5
Baked with crispy sweet potato topping and served with seasonal greens	
Pan-fried Fillet of Sea Bass.....	14.5
On balsamic roasted vegetables with creamy garlic potatoes and roasted vine tomatoes	
Butternut Squash, Spinach, Sweet potato, Sage and Goat's Cheese Lasagne (V) .....	13
With garlic bread and salad	
Seared Cannon of Lamb.....	17.5
With roasted butternut squash, rosemary roasted potatoes and a mint & redcurrant sauce	

(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 goat's cheese. Served with chutney, hummous, rosemary jelly and garlic bruschetta	
Grazing Board.....	14.5
Homemade crackling, spicy buffalo 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

Festive Roast Turkey .....9  
With stuffing, rocket and cranberry sauce

## 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 & Horseradish .....6

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 Sundae .....3

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

## SIDES

Roll & Butter .....0.5

Butter Fried Portobello Mushrooms .....2

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

Chicken, Bacon, Leek & Roquefort Hot Pot.....9  
Baked with crispy sweet potato topping and  
served with seasonal greens

Cottage Pie .....9  
With crusty bread, peas and gravy

Macaroni Cheese (V).....8.5  
Served with salad and garlic bread

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

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.....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

Warm Apple Crumble Sundae ..... 6

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

Blackberry & Apple Strudel and Custard .....5.5

Vegan Black Cherry Pavlova .....5.5  
With whipped coconut milk

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 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