

GARLIC & ROSEMARY FLATBREADS

All served with chips and salad

Goat's Cheese, Red Onion And Rocket v	6.50
Rump Steak	9.50
With Cheddar cheese, red onion marmalade and mayonnaise	
Bacon, Brie And Cranberry	8.00
Tuna Mayonnaise	7.00
With spring onions	
BBQ Pulled Pork	9.00

LITTLE APPETITES

Sausage & Mash With Peas	6.00
Breaded Cod Goujons, Chips And Peas	7.00
Battered Chicken Chunks, Chips And Peas	6.00
Tomato & Cheese Pizza, Chips And Peas v	5.50

CHILDREN'S DESSERTS

Mini Chocolate Brownie	3.50
Strawberry Sundae	3.00
Fruit Sundae	3.00

SIDES

Roll And Butter	50p
Butter Fried Portobello Mushrooms	1.50
Garden Salad	1.50
Dauphinoise Potato Upgrade	2.00
Chips	2.00
Cheesy Chips	2.50
Crispy Fried Onion Rings	2.00
Creamy Mash	2.50
Herby Diced Potatoes	2.50
Crescent Of Vegetables	2.50
Braised Red Cabbage	2.50

HOMEMADE DESSERTS

Chilled Dark Chocolate And Caramel Torte	6.50
Fruit Pannacotta Trio	6.00
Mango, blueberry and raspberry	
Lemon Meringue Sundae	5.50
Lemon and vanilla ice creams, with sticky meringue pieces drizzled in passion fruit coulis	
Rich Sticky Toffee Pudding	6.00
With butterscotch sauce and custard	
Apple And Pear Tart	5.75
With salted caramel ice cream	
Banoffee Cheesecake	5.50
Topped with fresh bananas and cream	
Chocolate Fudge Brownies	6.50
In warm chocolate orange sauce, served with vanilla ice cream	
Selection Of Marshfield Luxury Ice Creams And Sorbets	6.00
Choose any three ice creams	
Chocolate Vanilla Strawberry Honeycomb Salted Caramel Lemon	
Sorbets	
Orange Raspberry Mango	
Fine Local Cheeses	7.50
With A Glass Of LBV Port	9.50
Traditional Cheddar, Somerset Brie and Draycott Blue with a selection of crackers and grapes	

HOT BEVERAGES

Pot Of Tea (per person)	1.50
Fruit And Birchall Teas From The Tea Chest	2.30
Filter Coffee	1.50
Espresso	2.00
Cappuccino	2.50
Latte	2.50
Americano	2.00
Mocha	2.50
Hot Chocolate	2.50
Floater Coffee	2.50
Liqueur Coffee	4.50
Irish, Gaelic, Tia Maria, Brandy, Cointreau, Baileys, Drambuie or Disaronno	

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.



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INTRODUCTION

The Woodborough Inn has been serving delicious and imaginative homemade food for over twenty years. Since the very beginning we have understood the importance of sourcing fresh, local produce and quality ingredients for our dishes. Fruit and vegetables are delivered here on a daily basis while fresh fish from sustainable stocks is supplied by our MSC accredited fishmonger. From every menu we introduce to every special featured on our boards, the thoughtful development and creation occurs here, in-house. Our intention to deliver honest pub food with substance, has always been wedded to a genuine consciousness to support kindred home-grown businesses in the area, and our success, certainly, would not have been possible without these notable and long-established supplier relationships.

We wish to thank Havercroft's our specialist butcher from Weston-s-Mare, Times Past Cheese Dairy from Cheddar, for traditional handcrafted cheese, Birds Bakery of Winscombe for daily loaves and Ford, Ford & Co from Yeewood farm in Wrington, for their free range Somerset eggs.

LUNCHTIME JACKET POTATOES

With dressed salad

Traditional Mature Cheddar v	6.50
Additional Toppings:	
Baked beans, coleslaw or ham	1.00
Tuna Mayonnaise	7.00
Bacon And Mushroom	7.50
Prawns In Marie Rose Sauce	8.00
BBQ Pulled Pork In A Sweet Potato	8.50

SANDWICHES *or* BAGUETTES

Served either on white or granary, with dressed leaves and a handful of chips

Hot Beef With Horseradish Cream	6.50
Baked Local Ham	6.00
Tuna Mayonnaise And Cucumber	5.75
Bacon, Lettuce And Tomato	6.50
Traditional Mature Cheddar And Red Onion v	5.50
Prawns In Marie Rose Sauce	6.75
Cod Goujons And Tartare Sauce	7.50
With crisp iceberg lettuce	

MAIN MENU

STARTERS & SHARING

Garlic Baguette v	3.00
With Cheese v	3.50
Bread And Olive Board v	6.50
<i>Ciabatta, cherry tomato and basil focaccia, garlic and rosemary flatbread with rustic olives, balsamic reduction and olive oil</i>	
Soup Of The Day	4.75
<i>Served with a warm baguette</i>	
Bubble & Squeak, Black Pudding And Chorizo Stack	6.50
<i>Topped with poached egg and drizzled with Parmesan cream sauce</i>	
Smooth Pork And Calvados Pâté	6.50
<i>With toasted ciabatta, apple compote and pea shoot salad</i>	
Draycott Blue Cheese And Red Onion Tart v	6.00
<i>On baby leaf salad with sticky balsamic dressing</i>	
Sesame, Soy And Honey Glazed Chicken	6.25
<i>Served with crispy kale</i>	
Peppered Chestnut Mushrooms On Toasted Sourdough v	6.00
<i>Grilled with crumbled Draycott blue cheese and pepper sauce</i>	
Garlic Prawns In A Citrus And Parsley Butter	7.00
<i>With baby leaf salad and focaccia bread</i>	
Tapas Board	14.00
<i>Chorizo, Parma ham, rustic olives and goat's cheese. Served with homemade hummous, grilled tomato and garlic bruschetta</i>	
Grazing Board	13.50
<i>Homemade crackling, ribs, sticky sausages, battered onions, sweet potato fries, garlic mayonnaise and bbq dip</i>	
Baked Camembert v	12.00
<i>Studded with garlic & herbs and served with dipping breads</i>	

FROM THE CHARGRILL

21 day aged steaks

6oz Rump Steak	11.00
10oz Rump Steak	16.50
8oz Sirloin Steak	19.00
8oz Fillet Steak	22.00
Surf & Turf 6oz Rump Steak With Garlic Prawns	16.00
<i>In parsley butter</i>	
<i>All served with sautéed Portobello mushrooms, grilled tomato, salad and peas, with your choice of chips or herby diced potatoes</i>	
Add A Fried Egg	50p
10oz Gammon Steak	11.50
<i>Topped with egg and pineapple and served with salad, peas and your choice of chips or herby diced potatoes</i>	
Brandy And Green Peppercorn Or Draycott Blue Sauce	2.50
Garlic Butter	2.00

MAINS

Ham, Two Free Range Eggs And Chips	8.50
Chicken, Spinach And Chorizo Lasagne	13.50
<i>Topped with Parmesan, served with salad and garlic bread</i>	
The Woody Burger	11.00
<i>With Cheddar cheese, red onion marmalade, salad and mayonnaise. Served with homemade coleslaw and chips</i>	
Chargrilled Halloumi v	10.00
<i>On roasted Mediterranean vegetables with garlic sautéed potatoes</i>	
Lemon And Herb Crumb Fish Pie	12.00
<i>Flaked white fish, salmon and prawns in parsley sauce, with seasonal greens</i>	
Searred Fillets Of Rainbow Trout	14.50
<i>In a lemon, thyme and baby prawn cream sauce with sesame roasted new potatoes and sugar snap peas</i>	
Brisket Beef, Mushroom And Red Wine Pie	11.50
<i>Served with chips, braised red cabbage and crushed peas</i>	
Three Cheese, Spinach And Red Onion Frittata v	10.50
<i>With tomato salad and garlic baguette</i>	
Breaded Wholetail Scampi	11.50
<i>With chips, peas, salad and homemade tartare sauce</i>	
Shredded Beef Chilli With Crispy Tortillas	13.50
<i>Served with soured cream, guacamole, spice infused rice and cheese</i>	
Baked Salmon Saltimbocca	15.00
<i>In a lemon, parsley and white wine butter sauce with fine green beans and Dauphinoise potatoes</i>	
Brie Stuffed Chicken	16.00
<i>Wrapped in smoked streaky bacon with fine green beans, duchess potatoes and a creamy chive sauce</i>	
Fillet Of Pork Tenderloin	17.00
<i>In a creamy Thatchers cider sauce. Served with roasted spiced plums, Dauphinoise potatoes and steamed greens</i>	
Thai Green Curry	Chicken 13.50 or Monkfish 16.50
<i>With lemongrass, fragrant rice and basil to finish</i>	
Butcombe Beer Braised Ox Cheeks	19.00
<i>On sweet potato purée with braised red cabbage, tender stem broccoli and rich port jus</i>	

SALADS & PLOUGHMANS

Warm Seafood Cous Cous Salad	11.00
<i>Flaked salmon and prawns in a lime honey dressing with courgette ribbons, peppers and fresh coriander cous cous</i>	
Chicken, Mozzarella And Heritage Tomato Micro Leaf Salad	11.50
<i>Served with fresh basil and pine nut pesto and smoked bacon potato salad</i>	
Ploughmans Platter	11.00
<i>Draycott blue cheese, Cheddar cheese and ham. Served with crusty baguette, homemade piccalilli, celery, apple, pickled onion and dressed leaves.</i>	