

Appetisers, Breads & Sharing

Soup of the Day – warm crusty bread roll (v/gfo)	7.50
Vietnamese Chicken Wings – dressed leaves, dipping sauce	8.50
Prawn Cocktail – prawns in Marie Rose sauce, shredded lettuce, granary bread & butter	8.50
Calamari – with aioli and salad (gf)	8.50
Bruschetta – tomato concasse & confit garlic on toasted ciabatta (vg)	7.50
Whole Baked Camembert – glazed with red onion marmalade, warm dipping breads (v/gfo)	16.75
Anti-Pasti Board – toasted ciabatta, hummus, pickled cucumber, chorizo, prosciutto, goats' cheese, olives, grapes and chutney (v/gfo)	18.00
Confit Garlic Baguette (vg)(gfo) 5.00 With Melted Farmhouse Cheddar (v/gfo)	6.50
Nachos – ground beef, cheese, jalapenos, guacamole, soured cream (gf/vo)	10.50

Mains

Thai Beef Massaman Curry – sticky jasmine rice, salad garnish, fried shallot and garlic (gf)	17.50
Mediterranean Chicken Roulade – prosciutto wrapped chicken breast stuffed with sundried tomato and chorizo, roasted peppers, seasoned jacket wedges, mojo verde sauce (gf)	18.50
Six Hour Cider Roasted Pork Belly – black pudding, curly kale, garlic mash & sweet cider cream	18.00
Lasagne al Forno – parmesan cream, roasted peppers, dressed leaves, garlic baguette	16.50
Blood Orange, Mozzarella & Beetroot Salad (v/gf)	12.50
Add grilled chicken 6.00 - choose plain, Cajun or a lemon & herb marinade.	
Beetroot & Lemon Pesto Rigatoni – fried basil, mascarpone, bay oil (v/vgo)	14.50
Baked Ham & Free-Range Eggs – skin on pub chips (gf)	small 9.50 large 15.50

Seafood

Catch of the Day – please refer to our specials board	
Calamari – skinny fries & salad (gf)	14.50
Salmon & Spring Onion Fishcakes – seasonal greens, dill and lemon cream, poached egg	small 11.50 large 16.50
Wholegrain Crumbed Langoustine Scampi – chips, petit pois, homemade tartare, lemon	small 12.00 large 17.00

Chargrill

28 Day Aged 10oz Scotch Rump	23.50	
28 Day Aged 5oz Scotch Rump	16.50	
8oz Seasoned Chicken Breast	16.50	choose plain or with a Cajun or lemon & herb marinade.
All served with roasted whole tomato, rarebit mushroom, onion rings and chips.		
Green Peppercorn and Brandy Sauce	3.50	Draycott Blue Sauce 3.50
12oz Gammon Steak – grilled fresh pineapple, fried egg, chips, onion rings		18.50
6oz Gammon Steak – grilled fresh pineapple, fried egg, chips, onion rings		13.00

Burgers

The Classic Woody Burger – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo)	16.75
-Add bacon - 1.50	
Ranch Chicken Burger – cornflake crumbed chicken breast, ranch dressing, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo)	16.00
-Add bacon - 1.50	

Vegetarian / Vegan Burgers – please refer to our specials board

Junior Appetites

4oz 100% Beef Burger – beef patty, floured bap, skinny fries, peas, beans or salad (gfo)	8.00
Add cheese – 0.75	
Local Butcher Pork Sausages – skinny fries & peas, beans or salad (vegetarian option available)	7.50
Vegetarian Sausages – skinny fries & peas or beans or salad (v)	7.50
Battered Chicken Chunks – skinny fries & peas or beans or salad	7.50
Lasagne & Garlic Bread – with salad	8.00
Ploughman's Style Platter – ham or cheese, cucumber, warm baguette, grapes, apple (gfo)	7.50

12 Inch Thin and Crispy Pizzas

Classic Margherita – mozzarella, fresh basil, drizzled with olive oil (v)	11.00
Prosciutto, Garlic Mushroom and Mascarpone – mozzarella, rosemary oil	13.50
Goats Cheese & Caramelised Onion – Cheddar, mushroom, rosemary, garlic oil (v)	13.50
Chicken & Chorizo – sliced chicken, chorizo, mozzarella, pesto, fresh rocket	14.00

Sides

Skin On Pub Chips (gf)(vg)	4.50	Onion Rings (vg)	3.50
Cheesy Pub Chips (gf)(v)	5.00	Slaw (gf)(v)	1.50
Skinny Fries (gf)(vg)	4.50	Dressed Salad (v)	3.00
Herby Diced Potatoes (vg)	5.50	Cheesy Herby Diced Potatoes (v)	6.00

Dirty Fries – skinny fries, chorizo, smoked cheese, BBQ sauce (gf)	8.50
Patatas Bravas – herby diced potatoes, aioli and smokey sauce	8.50

Sweets

Salted Caramel Cake – plant based vanilla ice cream (vg)	8.00
Sticky Toffee Pudding – sticky toffee sauce, vanilla ice-cream (v)	8.50
Mango & Passionfruit Sundae – mango sorbet, Caribbean coconut ice-cream, passionfruit, mango coulis, whipped cream (v/gf)	8.50
Cheesecake of the Week – please refer to our specials board (v/gf)	8.50

Somerset Cheese Board – Times Past Dairy Cheddar and Draycott Blue, Somerset Brie, artisan crackers, tomato chutney, grapes (v/gfo) – add a glass of LBV port 3.50	10.00
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Marshfield Farm Organic Ice Cream & Sorbet

- vanilla clotted cream (gf)	- mango sorbet (vg/gf)	1 scoop	2.50
- chocolate fudge brownie	- raspberry sorbet (vg/gf)	2 scoops	5.00
- strawberries in clotted cream (gf)	- plant based salted caramel (vg/gf)	3 scoops	7.50
- midnight mint crisp (gf)	- plant based vanilla (vg/gf)		
- Caribbean coconut (gf)			

Junior Sweets (v)

Chocolate Sundae – chocolate brownie ice cream, biscuit, whipped cream, caramel sauce	6.50
Strawberry Sundae – strawberry ice cream, biscuit, whipped cream, red berry sauce	6.50
Mango Sundae – mango orbet, biscuit, whipped cream, mango coulis	6.50

(v) Suitable for vegetarians. (vg) Suitable for vegans. (vgo) Vegan option available.

(gf) Gluten free. (gfo) Gluten free option available.

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.

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



Additional Lunch Menu

Ciabattas – served with dressed salad garnish

Add chips - 2.50

Add herby diced potatoes – 2.50

Woody Cheese Steak – glazed beef, smoked Cheddar cheese, roasted peppers & red onion	9.25
Tuna Melt – tuna mayo, spring onion & celery with melted cheddar cheese	8.50
Croque Monsieur – ham, melted Cheddar & mozzarella cheese, wholegrain mustard	8.75
Caprese – buffalo mozzarella, sliced tomato, basil, balsamic reduction (v)	8.50
Prawn Marie Rose – prawns in Marie Rose sauce, crisp iceberg lettuce	9.25
Bacon, Brie & Cranberry – bacon, melted brie, cranberry sauce	8.75
Cajun Chicken – chicken breast, Cajun mayonnaise, crisp iceberg lettuce, roasted peppers	8.75
Cheddar, Chutney & Onion – cheddar, chutney, iceberg lettuce, sliced red onion (v)	8.25

Jacket Potatoes – served with dressed salad garnish

Cheddar Cheese & Baked Beans (v/gf)	7.50
Bacon & Button Mushroom (gf)	8.25
Tuna Mayo, Spring Onion & Celery (gf)	8.50
Cajun Chicken (gf)	8.75
Prawn Marie Rose (gf)	9.25
Bacon & Cheddar Cheese (gf)	8.00
Smoked Cheddar & Chutney (v/gf)	7.50

Add slaw - 1.50

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