

Starters

Classic King Prawn Cocktail - 10

Traditional prawn cocktail, with iceberg lettuce, Marie Rose sauce & buttered bread

Chicken Liver Parfait - 7

A deliciously smooth chicken liver parfait served on toasted sourdough

Houmous V - 6

Chickpeas puréed to a texture with olive oil, lemon, garlic and tahini

Tzatziki V - 6

Creamy Greek yoghurt, mint, cucumber with garlic and dill

Taramasalata V - 6

A traditional starter made from fish roe, olive oil, lemon juice

Mixed Olives V - 6

A delightful mix of fruity and sharp olives

Soup of The Day - 7

Chef's Special soup of the day served with bread & butter

Creamy Garlic Mushrooms V - 8

Cooked in a creamy garlic sauce, on toasted sourdough and topped with grated halloumi

Grilled Halloumi V - 8

Grilled Cypriot cheese with virgin olive oil

Courgette & Feta Keftedes V - 9

Courgette and feta herb balls in a crispy panko breadcrumb

Grilled Octopus - 14.5

Chargrilled and served with a tangy salsa verde

The Woodman & Olive Sunday Menu

Roasts & Mains

Prime Argentinian Sirloin of Beef - 24

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

Roast Turkey - 18

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

Roast Gammon - 17

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

The Woodman Roast Trio - 23

Roast Beef, Gammon, Turkey served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy.

Roasted Celeriac V - 14

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

The Woodman Roast Sharing Platter For Four

Roast Beef, Gammon, Turkey, Yorkshire puddings, roast potatoes, honey-roasted carrots, broccoli, parsnips & gravy.

With all the luxury sides; Cauliflower cheese, pigs in blankets, sage & onion stuffing, and Savoy cabbage

- 100

Sasauge & Mash - 15

Locally sourced pork sausages served with a creamy mash, onions and our homemade gravy

Kleftico ★ - 23

Tender slow roasted lamb served with Cyprus potatoes

On The Coal

Chicken Souvla ★ - 19

Chicken thighs low cooked over charcoal served with salad and the choice of chips or rice

Lamb Souvla ★ - 25

Succulent Lamb slow cooked over charcoal served with salad and the choice of chips or rice

Homemade Beef Burger - 15

8oz Beef patty in a brioche bun with cheese, lettuce, tomato, onions & chipotle mayo served with chips

Pork Brizola Tomahawk - 28

700g Tender Tomahawk, served with salad and the choice of chips or rice

Sides

Three Cheese Cauliflower V - 6

Creamy cauliflower cheese

Chef's Special Savoy Cabbage - 7

In a creamy sauce with bacon & parmesan

Pigs in Blankets - 5

Four mini pork sausages wrapped in bacon

Sage & Onion Stuffing - 4

Classic sage and onion stuffing

Classic Chips V - 4

Pilafi Rice - 4

Village Salad V - 7

Tomato, cucumber, red onion, black olives, slice of Feta and oregano.

