The Woodman & Olive



Starters

Traditional Mixed Olives A selection of green and black olives - 6 ♥

Houmous Chickpeas puréed to a texture with olive oil, lemon, garlic and tahini - 6

Beetroot Salad - 6 0

Potato Salad - 6 🛛

Taramasalata A traditional starter made from fish roe, olive oil, lemon juice - 6

Tzatziki Creamy Greek yoghurt, mint, cucumber with garlic and dill -6 ♥

Grilled Halloumi Grilled Cypriot cheese with virgin olive oil -8 ♥

Courgette & Feta Keftedes In a crispy panko breadcrumb - 9 V

Sheftalia Traditional Cypriot sausage made with minced pork, herbs and spices -11

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

Prime Argentinian Sirloin of Beef - 24

Roast Turkey - 18

Roast Gammon - 17

Roasted Cauliflower - 14 0

The Woodman Roast Trio - 23

Roast Beef, Gammon & Turkey



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

Easter Specials Limited availability

Pastichio Layers of pasta, pork mince and creamy bechamel sauce -15

Kleftico Tender slow roasted lamb served with Cyprus potatoes - 23

Grilled Octopus Fresh chargrilled Octopus served with a tangy salsa verde - 26

Pork Brizola Tomahawk 700g Tomahawk, served with salad and the choice of chips or rice - 28

Souvla Greek BBQ All served with chips/rice and a salad garnish

Chicken Souvla - 19

Pork Belly Souvla - 20

Lamb Souvla - 25

Mixed Trio Souvla - 23

Chicken, Pork & Lamb

Sides

Three Cheese Cauliflower - 6

Chef's Special Savoy Cabbage In a creamy sauce with bacon & parmesan - 7

Sage & Onion Stuffing - 4

Classic Chips 0 - 4

Pilafi Rice - 4

Village Salad Tomato, cucumber, red onion, black olives, slice of Feta and oregano -7 ♥

