

# The Woodman & Olive™

## Starters

Cold	<b>Traditional Mixed Olives</b> £5.00 <small>A delightful medley of textures and flavours, from sharp to soft and fruity</small>
	<b>Houmous</b> £5.50 <small>Chickpeas puréed with olive oil, lemon, garlic and Tahini</small>
	<b>Tzatziki</b> £5.50 <small>Creamy Greek yoghurt, mint, cucumber with garlic and dill</small>
	<b>Taramasalata</b> £5.50 <small>Made from fish roe, olive oil, lemon juice &amp; grated onions</small>
	<b>Tahini</b> £6.00 <small>Ground sesame seeds with lemon juice and garlic</small>
	<b>Gigantes</b> £5.50 <small>Roasted butter beans in a tomato sauce</small>
	<b>Potato Salad</b> £5.00 <small>New potatoes chunks dressed in herbs, lemon, parsley &amp; olive oil</small>
	<b>Beetroot Salad</b> £5.00 <small>Diced Beetroot coated in a garlic, balsamic vinegar, olive oil &amp; parsley</small>
	<b>Tyrokafteria</b> £6.50 <small>Spiced feta dip</small>

\* All of our dips are served with a basket of warm pitta bread.

Hot	<b>Creamy Garlic Mushrooms</b> £6.50 <small>Cooked in a thick creamy garlic sauce and topped with grated halloumi</small>
	<b>Grilled Halloumi</b> £6.50 <small>Charcoal grilled Cypriot cheese finished with a herb oil and micro parsley</small>
	<b>Halloumi Fries</b> £8.00 <small>Golden Halloumi chips served with honey yoghurt, micro mint and pomegranate gems</small>
	<b>Pastourma</b> £8.00 <small>Chargrilled spicy beef sausage</small>
	<b>Courgette &amp; Feta Keftedes</b> £9.00 <small>Courgette and feta herb balls in a crispy panko breadcrumb</small>
	<b>Calamari</b> £11.00 <small>Deep fried crispy calamari served with tartar sauce</small>
	<b>Black Tiger Prawns</b> £15.00 <small>Black Tiger Prawns served with a shallot, garlic and parsley white wine velouté</small>
	<b>Grilled Octopus</b> £13.00 <small>Chargrilled buttery Octopus served with Salsa verde</small>
	<b>Sheftalia</b> £10.00 <small>Traditional Cypriot Sausages filled with minced pork, diced onion, parsley</small>

\*A discretionary 10% service charge will be added to your bill and split between the service staff on shift.

Please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. We cannot guarantee that dishes are 100% free from these ingredients due to the preparation process.

✓ Suitable for vegetarians
★ Limited Availability

## Meat & Grill

All meat & grill meals are served with the choice of any side.

<b>Chicken Souvlaki</b> £16.00 <small>Cubed Chicken marinated and cooked over coal</small>
<b>Pork Souvlaki</b> £16.00 <small>Cubed pork, marinated and cooked over coal</small>
<b>Mixed Grill</b> £28.00 <small>A selection of meats including of Lamb Chop, Chicken Souvlaki Pieces, Pork Souvlaki Pieces, Lounza, Sheftalia, Pastourma and a slice of Halloumi</small>
<b>Lamb Chops</b> £25.00 <small>Chargrilled and marinated lamb chops</small>
<b>Pork Brizola Tomahawk</b> £28.00 <small>700g Tender large tomahawk, marinated in the chef's recipe</small>
<b>Rib Eye Steak</b> £32.00 <small>A Large 12oz Angus Rib Eye Served with asparagus, baby carrots, tender stem broccoli.</small>  <small>Choice of either Peppercorn or Steak Diane sauce</small>
<b>Grilled Vegetable Skewer</b> £13.00 <small>2 skewers of mushroom, red onion, aubergine &amp; courgette cooked on the charcoal served with a tasty tomato bulgur wheat.</small>

<span>★</span> <b>Chicken Souvla</b> £18.00 <small>Chicken Thighs Slow cooked over charcoal served with salad and the choice of chips or rice</small>
<span>★</span> <b>Lamb Souvla</b> £25.00 <small>Succulent Lamb slow cooked over charcoal served with salad and the choice of chips or rice</small>

## Burgers

All Burgers are served with chips.

<b>Beef Burger</b> £15.00 <small>Beef patty, in a brioche bun with cheese, lettuce, tomato, onions &amp; mayo</small>
<b>Chicken Burger</b> £15.00 <small>A juicy chicken breast, marinated in herbs, spices and a crispy buttermilk coating</small>
<span>✓</span> <b>Falafel &amp; Houmous Burger</b> £13.00 <small>A falafel patty, houmous either side of the bun and burger salad garnish</small>

## Gyros

<b>Chicken Gyros</b> £10.00 <small>Chicken shavings in a pita wrap with onion, parsley, tomatoes, cucumber, tzatziki &amp; chips</small>
<b>Pork Gyros</b> £10.00 <small>Pork shavings in a pita wrap with onion, parsley, tomatoes, cucumber, tzatziki &amp; chips</small>
<b>Mixed Gyros</b> £12.00 <small>Chicken &amp; pork in a pita wrap with onion, parsley, tomatoes, cucumber, tzatziki &amp; chips</small>
<span>✓</span> <b>Vegetable Gyros</b> £10.00 <small>Red peppers, courgette, aubergines, tomato, cucumber, houmous, onions and chips in pitta wrap</small>

\*add Halloumi to any Gyros for £2.50

## Fish & Seafood

<b>Calamari Main</b> £22.00 <small>Crispy Fried Calamari served with a baby gem lettuce, tomato and onion salad</small>
<b>Grilled Octopus</b> £24.00 <small>Chargrilled Octopus and served with a tangy salsa verde</small>
<b>Whole Sea Bream</b> £25.00 <small>A fresh Sea Bream cooked on the charcoal served on a bed of Samphire grass</small>
<b>Grilled Swordfish</b> £26.00 <small>Swordfish steak served on a bed of rocket salad with blow torched cherry tomato's and red onion slices dressed in a pomegranate dressing</small>

## Sides

<b>Pilafi Rice</b> £4.00 <small>Fluffy rice cooked with caramelised onions &amp; mixed with vermicelli</small>
<span>✓</span> <b>Chips</b> £3.75 <small>Seasoned chunky chips</small>
<span>✓</span> <b>Seasonal Vegetables</b> £6.00 <small>Chef's selection of three seasonal vegetables</small>
<span>✓</span> <b>Pourgouri</b> £4.00 <small>Cracked fine bulgur wheat with vermicelli, caramelised onions, and cooked in a sweet tomato sauce</small>
<span>✓</span> <b>Greek Yoghurt</b> £3.00

## Salads

<span>✓</span> <b>Village Salad</b> £7.00 <small>A Traditional Cypriot village salad with tomato, cucumber, red onion, black olives topped with a slice of Feta Cheese dressed with a lemon oil and oregano.</small>
<span>✓</span> <b>Chef's Salad</b> £7.00 <small>Freshly sliced cucumbers, vine tomatoes, baby gem lettuce, pepper, red onion, olives, and feta cheese dressed in the chef's signature sauce</small>