

BREAKFAST & BRUNCH

BREAKFAST SERVED UNTIL 2:00PM

BRUNCH SERVED UNTIL 4:00PM

The Woods Breakfast Specials

Hunter Gatherer 11

A hearty breakfast of Cumberland sausage, back bacon, sunny-side-up egg, grilled tomato, mushroom, baked beans, crispy potato cubes, black pudding, and toasted bloomer.

Gluten free Available

Go Large +4.00

Halal Hunter 12

Wake up and smell the breakfast fiesta! Chicken sausage, mushrooms, egg, turkey bacon, potato cubes, baked beans, and toasted bloomer bread.

Gluten-free Available

Go Large +4.00

Woods Cabin Crumpet 7.95

Sink your teeth into a fluffy crumpet slathered with butter, topped with Cumberland sausage, crispy back bacon, and a poached egg loaded with cheese and fresh watercress.

Halal Alternative available

Birds Nest Bagel 12.95

Enjoy a New York-style bagel filled with fluffy scrambled eggs, Cumberland sausage, back bacon, and melted cheese, with crispy seasoned potato cubes on the side.

Gluten free option available

Halal Alternative available

Beyond The Forest Bagel 12.95

Enjoy a delicious New York style bagel filled with cream cheese, smoked salmon, and smashed avocado, paired with crispy seasoned potato cubes that will tantalize your taste buds.

Gluten free option available

Moroccan Medley Breakfast bowl 14

Picture this: a scrumptious plate of hummus, sweet tomato relish, crispy potato rosti, avocado, and a sweet potato and sweetcorn fritter. Top it off with a sprinkle of crispy chickpea chili oil. Yum!

Add poached eggs or haloumi +2.00

Something Sweet ?

Forest Style French Toast

Served with your choice of :

Forest berries, banana & syrup 9.95

Ice-cream, chocolate sauce and Biscoff crumble 10.95

Woods special - bacon, blueberries and chili cream 13.95

Bacon, egg and syrup 11.95

Triple Stacked Pancakes 9.95

Served with your choice of :

Forest berries, banana & syrup 9.95

Ice-cream, chocolate sauce and Biscoff crumble 10.95

Woods special - bacon, blueberries and chili cream 13.95

Bacon, egg and syrup 11.95

Halal Alternative available

Classic brunches

Smashed Avocado on Toast 9.95

Smashed and seasoned avocado on toasted bloomer, poached eggs, a sprinkle of omega seeds, fresh chillies, watercress, drizzle with balsamic glaze, and top it off with tomato relish and red onions for a flavour fiesta!

Gluten free option available

Add pork bacon, turkey bacon, haloumi or smoked salmon +2.95

Fire Pit Potatoes and Eggs 13.95

Savour crispy potato cubes, cooked in tomato relish and onions, fried with chorizo, and seasoned with smoked paprika and cayenne pepper. Top it off with poached eggs, fresh chillies, and a dollop of tomato relish.

Woods Club Sandwich 13

Indulge in a delicious toasted sandwich made with bloomer bread, crispy chicken, smoked back bacon, lettuce, tomato, a fried egg, and chipotle mayo.

Add fries +2.50

Gluten free option available

Halal Alternative available

Chicken & Waffles 11.95

Get ready to tantalize your taste buds with our signature dish! Imagine a symphony of flavours, with crispy fried chicken and waffles, all smothered in your choice of house cola glaze or maple syrup to send your taste buds on a rollercoaster ride of delight!

Add bacon +2.50

How do you like your Eggs ?

Benedict 8

Enjoy a heavenly breakfast of English muffin topped with melted cheddar, sliced tomato, crispy back bacon, poached egg, rich hollandaise sauce, and fresh watercress.

Halal Alternative available

Royale 9

A delicious breakfast with smashed avocado, smoked salmon, English muffin, poached egg, hollandaise sauce, and fresh watercress.

Florentine 8

Indulge in a delectable breakfast muffin topped with a poached egg, sautéed spinach, mushrooms, hollandaise sauce, fresh watercress, and a drizzle of truffle oil.

Children's Breakfast

Available for under 12's only

Mini Woods 8.45

Cumberland sausage, pork bacon, egg, toasted bloomer, hash brown and baked beans

Gluten free option available

Mini Halal 8.45

Chicken sausage, turkey bacon, egg, toasted bloomer, hash brown and baked beans

Gluten free option available

BRUNCH & LUNCH

SERVED UNTIL 4:00PM

Lunch At The Woods

Flatbreads (V) (VE) 6.95

Flatbread, with garlic butter and speckled with fresh parsley. Served with a refreshing side salad that perfectly complements every bite. Yum!

Add cheese +1.00

Add pulled venison or حلال pulled beef with cheese +3.50

Buratta (GF) (V) 13.95

A delectable plate of burrata mozzarella, beef tomatoes and cherry tomatoes, balsamic glaze, olive oil, sea salt, and black pepper is enhanced with olives, basil leaves, drizzled with truffle oil served with ciabatta.

Tempura Broccoli and Hummus (V) (VE) 13.95

Feast your eyes on our crunchy tempura broccoli dish, layered with creamy hummus, fresh avocado and a side of garlic parsley butter flatbread. Topped off with omega seeds, chili flakes, and coriander, this dish is perfect for veggie lovers - it's vegan too!

Sweet Potato Fritters (GF) (V) (VE) 12.95

Get ready to taste the rainbow! This dish is a colourful combo of roasted red peppers and pea puree, topped with a dollop of coconut yogurt infused with spicy chickpea chili oil, and garnished with fresh coriander and snappy spring onions.

Woods Steak حلال (GF) 17.95

Indulge in a flavourful 8oz House Steak seasoned with rosemary and garlic butter herbs, house seasoned fries.

Upgrade fries to hasselback potatoes +3.00

Upgrade salad to carrots and tenderstems +3.00

Add creamy mushroom sauce or peppercorn sauce +2.00

Rustic Roast حلال 15.95

How about a plate of piping hot chicken breast, served with a side of tenderstem broccoli and creamy mashed potato, drizzled with gravy, and topped off with a Yorkshire pudding? Yum!

Yorkshire Wrap حلال 20.95

Delicious steak and cheddar cheese wrapped in a Yorkshire pudding. Served with carrots, tenderstem broccoli, hasselback potatoes, and beef gravy.

Veggie Alternative Available

Sides / Extras

Sausages (2) (Pork/Chicken/Vegan) 2.50

Bacon (2) (Pork/ Turkey) 2.00

Salmon 2.95

Eggs (2)/ Hashbrowns (2) / Potato cubes 2.50

Roast tomato / Mushrooms 1.50

Smashed Avocado/Fresh Berries 3.00

Sweet Potato & Sweetcorn Fritter 2.50

Haloumi/Hasselback Potatoes 3.00

Mac 'n' Cheese 2.00

Toasted bloomer (2slices) 2.00

Salads & Burgers

Steak & Feta Salad حلال (GF) 16.95

Get ready for a taste explosion! This dish has it all: a symphony of mixed leaves, feta, and crunchy omega seeds with a hint of coriander and chili-lime dressing. Drizzled with a balsamic glaze, it's then crowned with juicy steak, and a sprinkle of pomegranate seeds.

Chicken Salad حلال (GF) 16.95

Pheasant or chicken, paired with red onions, mixed salad, mix peppers cucumber and pomegranate seeds. Tossed in a coriander and chili lime dressing.

Really Wild Roots (GF) (V) (VE) 14.95

Indulge in our delicious maple glazed carrots, hasselback potatoes, falafel, tenderstem broccoli, and hummus with coriander, all topped with a zesty chili lime dressing.

Burger At The Woods 21.95

Venison patty topped with pulled venison, onion relish, Monterey jack on a brioche bun with chipotle sauce, lettuce and tomato. Served with fries and crowned with an onion ring!

Gluten free option available

Crispy Hunters Chicken Burger حلال 17.95

Our crispy fried chicken burger is a flavour fiesta, loaded with crispy bacon, BBQ sauce, Monterey Jack cheese, chipotle sauce, lettuce, tomato, all nestled in a soft brioche bun, served with fries.

Gluten free option available

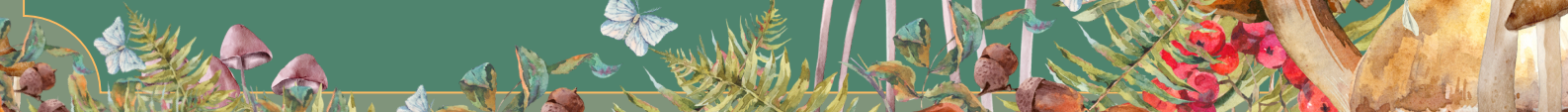
Halal Alternative available حلال

Double Stack حلال 18.95

A delicious burger with twin beef patties, Monterey Jack cheese, chipotle sauce, lettuce and tomato, on a soft brioche bun, served with fries.

Bring The Beet In (V) (VE) 16.95

A vegetarian burger made with beetroot, peppers, and quinoa, served on a soft brioche bun with smashed avocado, hummus, tomato relish, lettuce, tomato and chipotle sauce, served with fries.



SMALL PLATES / STARTERS

AVAILABLE ALL DAY EVERYDAY

3 for 20 and 5 for 35

Only Plates with a blue dragonfly

Small Plates

Haloumi Sticks (V)  8.50

Breaded, fried haloumi, served with tomato chutney
Gluten free option available

Onion Rings (GF) (V) (VE)  8.00

Battered onion rings, served with chipotle mayo

Tempura Tenderstem Broccoli (GF) (V) (VE) 8.00

Crispy battered broccoli drizzled in sweet chilli

Syrup Glazed Carrots (GF) (V) (VE)  8.00

Carrots, pan glazed in syrup


Dirty Fries (GF) (V) (VE)  8.50

Smothered with chipotle mayo, BBQ and buffalo sauce, coriander and spring onions

Add pulled  beef/ venison/ bacon +3.50

Top with mac 'n' cheese +2.00

BBQ Pulled Potatoes (GF)  8.50

Crispy fried potatoes topped with pulled venison or pulled  beef and cheddar cheese

Halal Alternative available 

Mac 'N' Cheese (V)  8.00

Truffle mac and cheese, topped with crispy onions
Gluten free option available

Cheesy Garlic Bread Sticks (V)  8.00

Flatbread sticks, brushed in garlic butter with a sprinkle of cheddar and parsley

Terrine and Toasted Slices 8.00

Venison terrine, served with butter, vanilla infused berries and slices of toasted bloomer

Gluten free option available

Hedgehog Potatoes (GF) 8.00

Hasselback potatoes, topped with sour cream, melted cheese, bacon bits spring onions, chives and fresh chillies

Corn Ribs (GF) (V) (VE)  8.50

Crunchy strips of corn on the cob seasoned and fried, topped with, stinging nettles and chili powder, with coriander and spring onions and chipotle mayo



Glazed Pigs in Blankets (GF)  8.50

Mini sausages wrapped in a bacon blanket and maple and mustard glaze

Chicken Tenders  (GF)  8.50

Crispy battered chicken tenders with BBQ or buffalo sauce

Padron Peppers (GF) (V)  8.00

Pan fried padron peppers topped with smoked sea salt and feta cheese

Battered Padron Peppers (GF) (V) (VE)  8.50

Padron peppers dipped and fried in a crispy batter

Cauliflower Wings (GF) (V) (VE)  8.50

Seasoned cauliflower pieces, dipped in batter and fried until golden, served with buffalo sauce

Forest Nachos (V)  8.50

House made tortilla nachos, served hot with cheese sauce, jalapenos and smothered in house guac, stinging nettle sour cream and salsa.

Add pulled venison or pulled  beef +3.00

Mushroom Bruschetta (V) (VE)  8.00

Crispy ciabatta slices, topped with sauteed spinach and creamy garlic mushrooms.

Wild Cola or BBQ glazed Wings  (GF) 8.50

Get ready for a finger-licking experience with these scrumptious chicken wings coated in a mouth-watering glaze of your choice that it'll leave you wanting more!

Pulled Venison Puddings 8.50

Two Yorkshire puddings filled with pulled venison and topped with vanilla infused wild berries.

Halal Alternative available 

Potato Crush (GF) (V) (VE)  8.00

Crushed new potatoes and spring onions, cooked in garlic butter



MAINS

SERVED FROM 2:00PM

From the Forest

Wild Rabbit ^{GF} 25.95

Slow-roasted rabbit, seasoned with house forest spices, paired with roasted squash, crunchy kale, our cranberry, chocolate and alco-free red wine sauce and forest berries infused with a touch of vanilla.

Due to its nature, different cuts of this meat may be served

Wild Woods Duck ^{GF} 27.95

Indulge in a delectable meal of pan-seared duck breast, creamy mashed potatoes or mac 'n' cheese, glazed carrots and tenderstem broccoli, topped with a signature sauce. Finish off with a hint of vanilla-infused wild berries for a delightful taste experience.

Venison Steak ^{GF} 27.95

Enjoy a delectable meal of venison steak, hasselback potatoes, glazed carrots, and tenderstem broccoli, complemented by a signature sauce and vanilla-infused wild berries for a burst of sweetness.

Pleasant Pheasant ^{GF} 25.95

A delicious dish of pan-fried pheasant breast with creamy mashed potatoes, glazed carrots, and tenderstem broccoli. Topped with a red wine, cranberry and chocolate sauce and vanilla-infused wild berries.

Burger At The Woods 21.95

Venison patty topped with pulled venison, onion relish, Monterey Jack on a brioche bun with chipotle sauce, lettuce and tomato, served with fries and crowned with an onion ring.

Gluten free Option available ^{GF}

Cola Glazed Quail ^{GF} 22.95

How about some mouth watering grilled quail drenched in a cola glaze, paired with crispy fries, a fresh salad, warm cornbread, and a tangy chipotle & cola sauce on the side? Yum!

Forest Fried Quail 24.95

Imagine crispy fried poultry, but with a forestry spin! Savour crispy fried quail halves, served with luscious corn ribs, wholesome house beans, skin-on fries, and a side salad.

Woods Mac 'N' Cheese 14.95

Cheesy macaroni bliss, loaded with BBQ pulled venison or ^{Halal} beef, crunchy onions, nettle and rosemary breadcrumbs, served with garlic bread, a hint of truffle oil, and a sprinkle of chives. Yum!

Halal Alternative available ^{Halal}

Beyond The Forest

Salmon ^{GF} 22.95

Get ready for a mouth-watering feast of salmon fillet, with mac 'n' cheese or hasselback potatoes and tenderstem broccoli. Accompanied by roasted red pepper puree.

Sea Bass ^{GF} 21.95

Indulge in a delicious meal of pan-fried sea bass fillet served with tenderstem broccoli, crispy potato rosti, tomato relish, salad, and balsamic glaze.

For Two to Share

Hunters Hoard 100

Feast your eyes on venison steak, duck, fried quail, rabbit, and pheasant, all accompanied by a side of salad, fries, and mac 'n' cheese! Dive into this scrumptious spread with three delightful house sauces -cranberry, chocolate and red wine, peppercorn and creamy Mushroom on the side.

Gluten free Option available

Wild Wings Sharer ^{GF} 25.00

Behold, the crowd-pleaser of all crowd-pleasers! Get ready to share the love with a plateful of our famous spicy cola, buffalo and BBQ glazed chicken wings - 15 of them, to be exact. Served with fries and corn ribs.

Rack of Ribs 40.00

A feast fit for carnivores: a whole rack of pork ribs, smothered in our house cola glaze, accompanied by chicken tenders, fries, onion rings, mac 'n' cheese and corn bread.

Gluten free Option available

From the Fields

Yorkshire Haloumi Wrap ^V 18.95

Enjoy a delicious meal of grilled haloumi and sweet pickle wrapped in a Yorkshire pudding, with glazed carrots, tenderstem broccoli, and hasselback potatoes, served with vegan gravy.

Stuffed Mushrooms ^{GF} ^V ^{VE} 15.95

Indulge in our Portobello mushrooms filled with coconut cream and spinach, coated with crispy bread crumbs and cheese. Served with a side of salad and truffle fries, this dish is a taste explosion.

Bring The Beet In ^V ^{VE} 17.95

A vegetarian burger made with beetroot, peppers, and quinoa, served on a soft brioche bun with smashed avocado, hummus, tomato relish, lettuce, tomato and chipotle sauce, served with fries.

Really Wild Roots ^{GF} ^V ^{VE} 14.95

Experience a savoury combination of glazed carrots, hasselback potatoes, falafel, tenderstem broccoli, hummus, and coriander, served with a zesty chili lime dressing.

The Beet In The Forest ^V ^{VE} 15.95

A crispy breaded beetroot, quinoa and pepper patty on a bed of Moroccan style hummus topped with avocado, tomato relish chili lime dressing and watercress.



MAINS

SERVED FROM 2:00PM

From the Farm

Woods Steak حلال GF 25.95

Indulge in a flavourful 10oz Rump house steak seasoned with rosemary and garlic butter herbs, seasoned fries, tenderstem broccoli and salad.

Upgrade fries to creamy mashed potatoes +3.00

Add creamy mushroom sauce or peppercorn sauce +1.00

The Hens Garden حلال GF 18.95

A delicious meal of pan-fried chicken breast, creamy mashed potatoes, and tenderstem broccoli topped with a velvety mushroom sauce with non-alcoholic white wine.

Short Rib حلال GF 20.95

Beef short rib, slow cooked in alcohol free red wine and rosemary gravy, sat on creamy mashed potatoes and maple glazed carrots and tenderstem broccoli

Yorkshire Wrap حلال 20.95

Delicious steak and cheddar cheese wrapped in a Yorkshire pudding. Served with glazed carrots, tenderstem broccoli, hasselback potatoes, and beef gravy.

Veggie alternative available

Crispy Hunters Chicken Burger 17.95

Crispy chicken topped with BBQ sauce, Monterey Jack and back bacon on a brioche bun with chipotle sauce, lettuce and tomato, served with fries.

Halal Alternative available حلال

Gluten free Option available GF

Half Rack of Ribs GF 26.00

A half rack of pork ribs, smothered in our house cola glaze, accompanied by chicken tenders, fries, onion rings and corn bread.

Double Stack حلال 18.95

A delicious burger with twin beef patties, Monterey Jack cheese, chipotle sauce, lettuce and tomato, on a soft brioche bun, served with fries.

Gluten free Option available GF

Sides

Broccoli	3.00
Carrots	3.00
Mac 'n' Cheese	3.50
Creamy Mash	3.00
Fries	2.95
Sweet Potato Fries	3.00
Side Salad	3.00
Hasselback Potatoes	3.00
Haloumi	2.50
Garlic Bread	2.95
Sauces: Peppercorn/Creamy Mushroom/Gravy/ Cranberry, Chocolate, & Red Wine	2.00

Childrens meals

Available for under 12's only

Chicken Tenders حلال GF 6.00

Three crispy chicken tenders served with skin on fries

Burger حلال 10.00

Plain beef burger with cheese, served with skin on fries & ketchup.

Rustic Roast حلال 12.95

Half chicken breast, served with tenderstem broccoli and mashed potato, gravy and Yorkshire pudding

Woods Kiddies Combo Sharer حلال 20.95

Chicken tenders, onion rings, fries, garlic bread, cheesy nachos - For two children to share

Childrens desserts

Flower Pot Ice Cream V 2.95

A choice of vanilla or chocolate ice cream topped with Oreo crumble

Brownie V 5.95

Mini warm brownie served with ice cream scoop

Vegan alternative available VE

Waffle and Ice Cream V 5.95

Warm Belgian style waffle, topped with vanilla ice-cream and chocolate sauce

Vegan alternative available VE





DESSERTS & SHAKES

Desserts

Panna Cotta ^{GF} ^V

Like a creamy dream come true! Think sweetened cream with a gelatine twist, kissed by vanilla and crowned with fruits of the forest. Yum!

8.95

Amaretto Cheese Cake ^V

Our forest retreat offers a smooth cheesecake enhanced with a generous touch of amaretto delight, resting on a crispy biscoff biscuit base.

10.95

Chocolate Brownie ^V ^{VE}

Indulge in a cozy chocolate brownie topped with a dollop of creamy vanilla ice cream and drizzled with rich chocolate sauce.

8.95

Vegan alternative available ^{VE}

Creme Brulee ^{GF} ^V

Creamy vanilla custard snuggling under a crunchy caramel blanket.

10.95

Forest Berries Crumble ^V

A delightful mixture of forest fruits and berries, served hot with your choice of ice-cream or custard.

10.95

Vegan alternative available ^{VE}

Poached Pear ^V

This dish features a poached pear cooked in a blend of spices and sugar and served with Biscoff, caramel sauce, a wedge of lime, meringue, and ice cream for a sweet and delightful taste.

12.95

Butterscotch Eaton Mess ^V

Dive into our whimsical take on the traditional English treat featuring juicy strawberries, meringue, dreamy whipped cream, and a splash of butterscotch liqueur!

10.95

Milkshakes

7.95

Oreo Poureo ^V

Ice cold Oreo flavoured milkshake with real Oreo pieces

Hungry Hippo ^V

A white chocolate, hazelnut and vanilla swampy mess overflowing with whipped cream and a hippo

Drink The Milkyway ^V ^{GF}

A swirling chocolatey, starry, cream filled universe that you can drink! (With Milkyway bar and Magic stars and whipped cream)

Beautiful Biscoff ^V

White chocolate and vanilla shake, spiked with speculoos syrup and topped with whipped cream and biscoff biscuit bits

Hot - Milkshakes

8.95

Hot - Pink ^V ^{GF}

Strawberry and white chocolate shake, topped with whipped cream, and sliced strawberries

White Woods ^V ^{GF}

White chocolate milkshake, topped with whipped cream, white chocolate buttons and silver glitter.

Milky Mudslide ^V ^{GF}

Milk chocolate shake, served with chocolate sauce, whipped cream and chocolate shavings and oreo pieces, finished with gold dust.

