

BRUNCH

Monday - Friday until 2:00pm & Saturday - Sunday Until 1:00pm

Sharing platter meals available on last page

FOREST FAVOURITES

HUNTER GATHERER

13

A hearty breakfast, consisting of cumberland sausage, smoked bacon, sunny - side - up egg, cherry tomatoes, mushrooms, baked beans, hashbrowns and toasted sourdough.

Halal/ GF alternative available

Go Large

+3.8

BREAKFAST OF EDEN

14

Vegan sausage, vegan bacon, seasoned smashed avocado, cherry tomatoes, mushrooms, baked beans, hashbrowns and toasted sourdough. GF Available

Add eggs or halloumi

+2.5

Go Large

+3.8

BIRDS NEST BAGEL

13

Toasted poppy seed bagel filled with sausage, smoked bacon, melted cheese, and fluffy scrambled eggs, served with potato puffs and tomato.

Halal/GF alternative available

Vegan alternative available

BEYOND FOREST BAGEL

13

Toasted poppy seed bagel with cream cheese, smoked salmon, and seasoned smashed avocado, served with potato puffs and tomato.

GF available

FIREPIT POTATOES & EGGS

14

Crispy potato puffs in a sweet and spicy tomato based sauce with chorizo. Served with poached eggs.

Halal alternative available

BUBBLE & SQUEAK FRITTERS

11

Potato, leek, kale and carrot fritters topped with poached eggs and smoked bacon.

Halal/VE alternative available

SIDES / EXTRAS

Hashbrown	2	Pork/ turkey bacon	2.7
Toasted Sourdough	2	Pork/ chicken sausage	2.7
Eggs	2.5	Vegan Sausage/bacon	2.7
Halloumi	2.5	Smoked salmon	2.7
Potato puffs	2.5		

TYPES OF TOAST

SMASHED AVO

13

Toasted sourdough on top of tomato chutney, topped with seasoned smashed avocado, with chillies, poached eggs, red onion and balsamic glaze.

GF alternative available

+ Smoked salmon/ pork or turkey bacon (Halal) 3.2

+ Halloumi 2.5

FRESH AND FUNGI

13

Toasted sourdough on top of onion chutney, topped with garlic and truffle mushrooms, poached eggs, grilled tomatoes, grated parmesan cheese and truffle oil.

GF alternative available.

+ Smoked salmon/ pork or turkey bacon (Halal) 3.2

+ Halloumi 2.5

FRENCH TOAST

13

Two slices of brioche french toast served with one of the following toppings

- Forest berries, bananas & syrup
- Hot honey & halloumi +2.5
- Ice-cream, biscoff & chocolate sauce +2.5
- Pork or turkey bacon, eggs & syrup +3
- Crispy chicken & syrup +3.5

HOW DO YOU LIKE YOUR EGGS ?

BETTER THAN BENEDICT

13

Toasted sourdough, topped with hash browns smoked bacon and poached eggs, drizzled with nettle spiced hollandaise sauce.

Halal alternative available

GF alternative available +1.5

FANCY FLORENTINE

11

Toasted sourdough, topped with sauteed spinach, asparagus, poached eggs, nettle spiced hollandaise sauce and truffle oil.

GF alternative available +1.5

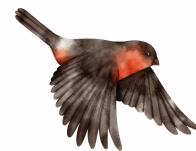
REALLY WILD ROYALE

14

Toasted sourdough, topped with spinach, asparagus, smoked salmon and poached eggs and drizzled with nettle spiced hollandaise sauce.

GF alternative available +1.5

LUNCH



WOODS CLASSICS

Served from 12:00pm - 5:00pm Daily

RUSTIC ROAST 19

Chicken breast served with mashed potato, carrots and tenderstem broccoli, gravy and Yorkshire pudding.

+ Pigs in blankets +2.5

FISHERMANS FIND 18

Cod goujons with tartar sauce, baby leaves, and sliced tomatoes on sourdough bread. This dish is served with fries and tomato chutney.

GF alternative available

LUMBERJACKS LUNCH 19

Choose between a tortilla wrap or crunchy ciabatta roll filled with grilled chicken, bacon, seasoned smashed avocado, lettuce and tomato, drizzled with chipotle mayo. Served with fries

Halal alternative available

GF alternative available

WOODMANS REST 20

Choose between a tortilla wrap or crunchy ciabatta roll filled with sliced steak, caramelised onion chutney, melted cheese and rocket. Served with fries.

GF available

YORKSHIRE WRAP 25

Beef steak and cheddar cheese in a toasted Yorkshire pudding wrap, served with roast potatoes, tenderstem broccoli & carrots, beef gravy.

Vegetarian alternative available.

FRIES UPGRADES

Top with truffle oil and parmesan

Add bacon and cheese sauce

Make them dirty

(Buffalo, BBQ sauce and chipotle mayo chillies and spring onions)

2

SIDES / SAUCES

Skin on fries	3	Meat gravy	3
Onion rings	3	Vegan gravy	3
Truffle mac 'n' cheese	3.5	Peppercorn sauce	3
Mashed potato	3.5	Creamy mushroom sauce	3
Side salad	3	Plum and red wine jus	3
		Tartar sauce	3

2 COURSES £23

3 COURSES £29

Only available until 5:00PM - Monday - Friday
On plates with a green dragon fly only

SALADS

Available all day

REALLY WILD ROOTS 14

Wild mix of roasted sweet potatoes and beetroot, baby leaves, chicory, dried cranberries toasted seeds and a mustard vinaigrette.

+ Smoked salmon, bacon or halloumi +3.8

+ Chicken breast, salmon fillet, 5oz rump +4.2

WOODS CAESAR SALAD 14

Tomatoes, cucumber, red onion, ice gem lettuce, parmesan shavings, croutons finished with Caesar dressing.

+ Smoked salmon, bacon or halloumi +3.8

+ Chicken breast, salmon fillet, 5oz rump +4.2

BURGERS

Available all day

HUNTERS CHICKEN 19

Crispy fried chicken burger, loaded with smoked bacon, BBQ sauce, cheddar cheese, chipotle mayo, tomato and lettuce on a brioche bun, served with fries.

Halal / GF alternative available

Swap your fried chicken for grilled +2

Upgrade your fries +2

BURGER AT THE WOODS 21

A classic beef patty topped with BBQ pulled venison onion relish and cheese. With chipotle sauce, tomato and lettuce, on a brioche bun. Served with fries and crowned with an onion ring !

Halal /GF alternative available

Double patty +4

Upgrade your fries +2

BRING THE BEET IN 20

A crispy veggie patty made up of beetroot chickpeas peppers sweetcorn & sweet potato, coated in a rustic GF bread crumb, topped with vegan cheese, smashed avocado and buffalo sauce, on top of lettuce and tomato in a brioche bun. Served with fries.

GF alternative available

Upgrade your fries +2

STARTERS

Served all day

FOREST

PULLED PUDDINGS 8

Yorkshire puddings filled with caramelized onions and your choice of pulled venison, pulled beef (حلال), or pigs in blankets. Served with a delicious gravy.

WILD BOAR & PLUM PATE 8

Served with toasted sourdough bread and house salad

GF available 

BEYOND

KING PRAWN COCKTAIL 8

King prawns served with marie rose sauce house salad and toasted sourdough bread.

GF available 

CALAMARI BITES 10

Served with a lemon wedge and tartar sauce.

FARM

SEASONAL SOUP 10

Served with sourdough. Ask your waiter for details.

GF Available 

LAMB CUTLETS 12

Served with mint sauce.

FIELDS

FOREST NACHOS 9

House made tortilla nachos, served with stinging nettle soured cream, tomato salsa, guacamole, jalapenos and hot cheese sauce.

+Pulled beef or pulled venison +2.5

HUMMUS & PITA 10

Hummus and chilli oil, served with omega seeds and toasted pita bread.

GARLIC BREAD STICKS 8

Ciabatta bread sticks with garlic butter

+ Cheese 2

SMALL PLATES

Served all day

3 FOR 20 OR 5 FOR 35

We recommend 2-3 plates as a starter or 4-6 plates or as a main to share between 2

WILD BRUSCHETTA 8

Toasted ciabatta rounds, topped with tomato salsa and balsamic glaze.

BBQ POTATO PUFFS 8

Potato puffs topped with pulled venison or حلال pulled beef and cheddar cheese.

CHICKEN TENDERS حلال 8

Served with buffalo or BBQ sauce.

CHICKEN WINGS حلال 8

Smothered in Cola, buffalo or BBQ sauce.

SALMON CUPS 8

Lettuce cups, filled with smashed avocado and smoked salmon.

BREADED PRAWNS 8

COD GOUJONS 8

TRUFFLE MAC 'N' CHEESE 7

CAULIFLOWER WINGS 7

Drizzled with buffalo or BBQ sauce.

FOREST FRIES 7

Skin on fries topped with BBQ, chipotle mayo, buffalo sauce, coriander, spring onions and chillies.

+ Pulled beef حلال/ pulled venison 2.5

+ Truffle mac 'n' cheese 2.5

TRUFFLE, PARMESAN FRIES 7

MUSHROOM BRUSCHETTA 7

Toasted ciabatta topped with spinach, VE cheese, creamy mushrooms and truffle oil.

GF alternative available. 

CORN RIBS 7

Dusted with a smoky and spicy seasoning, served with chipotle mayo and chilli garnish.

HALLOUMI STICKS 7

Breaded crust. Served with sweet chilli sauce.

GLAZED PIGS IN BLANKETS 7

Sausages wrapped in bacon and glazed in honey mustard.

MAINS

Served from 2:00pm everyday

FOREST

Even though the greatest care has been taken, due to the nature of these products there is a very small risk of bullet fragments that could be found in meals from the forest category.

VENISON STEAK 28

Cooked to your preference, dauphinoise potatoes, parsnips, carrots and tenderstem broccoli. Served with infused berries and a plum and red wine jus.

WILD WOODS DUCK 30

Savour our smoked grilled duck breast served with creamy mashed potatoes, tenderstem broccoli, carrots and infused berries. Served with plum and red wine jus.

MINI GAME ROAST 30

Pheasant fillet stuffed with wild boar sausage and wrapped in bacon, served with roast potatoes, tenderstem broccoli, carrots, and infused berries in plum and red wine jus.

GAME BOURGUIGNON 30

Bourguignon with venison, pheasant, partridge, wood pigeon and wild boar. Served with mashed potatoes, tenderstem broccoli and parsnips*

FIELDS

Add one of these protein options to the following dishes: 5oz beef steak, venison steak, chicken breast, salmon steak slices, seabass, prawns or cod goujons 4.2

FOREST TACOS 20

Warm tortilla wraps, filled with pan fried peppers, onions, mushrooms in wild spices, layered on hummus. Topped with vegan chipotle mayo. Served with corn ribs.

WILD RISOTTO 20

Asparagus, broad bean & roasted garlic risotto, garnished with parmesan and dill.

LINGUINE 24

Vegetable linguine pasta, served in a garlic, alcohol free wine, chilli and coriander sauce.

Gluten free alternative available 

FARM

YORKSHIRE WRAP 25

Beef steak and cheddar cheese in a toasted Yorkshire pudding wrap, served with roast potatoes, tenderstem broccoli & carrots, beef gravy.

Vegetarian alternative available. 

WOODS STEAK 29

8oz ribeye served with skin on fries, house salad and a choice of sauce: peppercorn, plum & red wine, beef gravy, or creamy truffle & mushroom.

LAMB SHANK 27

Slow cooked, served with mashed potatoes, broccoli, mint sauce and lamb gravy.

CHICKEN SUPREME 24

Roast chicken supreme served with roast potatoes, carrots and broccoli. with creamy truffle & mushroom sauce or beef gravy.

+ Yorkshire pudding 1

+ Pigs in blankets (2) 2.5

ROAST PORK BELLY 25

Crispy roast pork belly, served with dauphinoise potatoes, pork crackling, carrots, tenderstem broccoli, gravy and apple sauce.

BEYOND

GRILLED SALMON 26

Grilled salmon accompanied by garlic butter new potatoes, salad and tomato salsa.

SEABASS 24

Pan-fried in garlic butter with rosemary and thyme, featuring crispy skin, served on creamy mashed potatoes, sautéed spinach and fish Velouté sauce.

PARMESAN-HERB COD 25

Cod fillet with parmesan, rosemary and thyme roasted breadcrumb crust. Served with garlic and herb butter new potatoes, asparagus and lemon beurre blanc sauce.

SIDES/ SAUCES

Skin on fries	3	Mashed potato	3.5	Potatoes dauphinoise	4	Peppercorn	3
Onion rings	3	Side salad	3	Roast potatoes	3.5	Creamy mushroom	3
Truffle mac 'n' cheese	3.5	Mixed veg	3	Meat gravy	1.5	Plum and red wine jus	3
		Creamy spinach	3	Vegan gravy	1.5	Lemon beurre blanc	3