

BRUNCH

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

Sharing platter meals available on last page

FOREST FAVOURITES

HUNTER GATHERER

12

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 ١٢

Go Large

+2
+3.8

BREAKFAST OF EDEN

13

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

Add eggs or halloumi

Go Large

+2.5
+3.8

BIRDS NEST BAGEL

13

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

Halal/GF alternative available ١٣

Vegan alternative available

BEYOND FOREST BAGEL

13

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

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 ١٤

BUBBLE & SQUEAK FRITTERS

10

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

Halal/VE alternative available ١٠

SIDES / EXTRAS

Hashbrowns	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

12

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 (حلال) 3.2

+ Halloumi 2.5

FRESH AND FUNGI

12

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 (حلال) 3.2

+ Halloumi 2.5

FRENCH TOAST

12

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

10

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

Halal alternative available ١٠

FANCY FLORENTINE

9

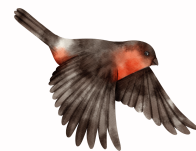
Toasted sourdough, topped with sauteed spinach, asparagus, poached eggs, nettle spiced hollandaise sauce and truffle oil.

REALLY WILD ROYALE

13

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

LUNCH



WOODS CLASSICS

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

RUSTIC ROAST 18

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

PIONEERS PICNIC 16

Crusty bread, sliced chorizo and parma ham, seasonal fruits, brie, caramelised onion chutney and olives.

GF available

LUMBERJACKS LUNCH 18

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

Halal/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 24

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

Vegetarian alternative available.

SIDES / SAUCES

Skin on fries	2	Meat gravy	2.7
Onion rings	2	Vegan gravy	2.7
Truffle mac 'n' cheese	2.5	Peppercorn sauce	2.7
Mashed potato	2.5	Creamy mushroom sauce	2.7
Side salad	2.5	Plum and red wine jus	2.7
		Tartar sauce	2.7

2 COURSES £22

3 COURSES £29

Only available until 5:00PM - Monday - Friday

On plates with a green dragon fly only

SALADS

Available all day

+ Smoked salmon, bacon or halloumi +3.8

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

CANOPY & MEADOW 13

Mixed baby greens, fresh herbs, beetroot, pickled fennel, pear, radish, cranberries and toasted omega seeds dressed in a lemon herb vinaigrette.

REALLY WILD ROOTS 14

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

WOODS CAESAR SALAD 12

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

BURGERS

Available all day

HUNTERS CHICKEN 18

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

BURGER AT THE WOODS 21

Choose from venison or beef for our burger featuring a classic patty, topped with BBQ pulled meat onion relish and cheese. With chipotle sauce, tomato and lettuce, on a brioche bun. Served with fries and crowned with an onion ring !

Gluten free option available

Double patty +4

THE FUN -GUY 19.5

Pulled mushroom patty, topped with smashed avocado and buffalo sauce, on top of lettuce and tomato in a brioche bun. Served with fries.

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 

BABY SQUID 10

Served with a lemon wedge and tartar sauce.

GF available 

FARM

FANCY FARMHOUSE TOAST 10

Toasted buttered sourdough, topped with brie cheese, Parma ham and asparagus spears.

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 1

SMALL PLATES

Served all day

3 FOR 20 OR 5 FOR 35

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

2 COURSES £22

3 COURSES £29

Choose any small plate as a course



BBQ PULLED POTATOES 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 avo and smoked salmon

WHITE BAIT 8

COD GOUJONS 8

TRUFFLE MAC 'N' CHEESE 7

Drizzled with buffalo or BBQ sauce.

CAULIFLOWER WINGS 7

Drizzled with buffalo or BBQ sauce.

WILD BRUSCHETTA 8

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

FOREST FRIES 7

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


+ Pulled beef حلال/ pulled venison 2

+ Truffle mac 'n' cheese 2

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.



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, presented with a smoky flair. *

WILD WOODS DUCK 28

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

PLEASANT PHEASANT 32

Half-roast pheasant served with roast potatoes, tenderstem broccoli and carrots. Served with infused berries and 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, cod goujons 4.5

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 18

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

STUFFED MUSHROOM 24

Stuffed Portobello mushroom with coconut creamed spinach, topped with rosemary and thyme crust, served with house salad and truffle fries.

FARM

YORKSHIRE WRAP 24

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 26

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

HALF ROAST CHICKEN 24

Half roast chicken 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 24

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 and tenderstem broccoli, served with a lemon beurre blanc sauce.

SEABASS 22

Pan-fried in garlic butter with rosemary and thyme, featuring crispy skin, garlic & herb new potatoes, baby spinach and tomatoes. Served with lemon beurre blanc sauce.

PARMESAN-HERB COD 26

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	Potatoes dauphinoise	4	Peppercorn	2.7
Onion rings	2.7	Side salad	2.5	Roast potatoes	3	Creamy mushroom	2.7
Truffle mac 'n' cheese	3	Mixed veg	3	Meat gravy	1.5	Plum and red wine jus	2.7
		Creamy spinach	2.5	Vegan gravy	1.5	Lemon beurre blanc	2.7

SHARING

Depending on availability - Booking in advance is advised

BRUNCH

Monday - Thursday until 2:00pm - Friday - Sunday Until 1:00pm only

BEAST MASTER BREAKFAST 45

Cooked breakfast platter, of sausages, smoked bacon rashers, eggs, baked beans, toasted sourdough, hashbrowns, mushrooms and roast tomatoes. Best shared between two followed by Pancakes, forest berries and maple syrup. Served with a speciality coffee or pot of tea.

Halal and GF alternative available 🍴🌿

BOUNTY BOARD 45

Breakfast bagel halves (Smoked salmon, smashed avocado & cream cheese and sausage, bacon, cheese & egg). Served with potato puffs, and baked beans. Followed by French toast topped with forest berries, bananas and maple syrup. Served with a speciality coffee or pot of tea.

Halal and GF alternative available 🍴🌿

BIRDCAGES

Monday - Friday from 2:00pm - 6:00pm only

Both cages are made for two to share and are served with 1 alcoholic drink or mocktail (selected drinks only), a speciality coffee or pot of tea and a juice or soft drink per person.

BIRDCAGE BRUNCH 🍴 90

Our version of an afternoon tea, feast on slices of our famous Yorkshire wrap, cola glazed chicken wings, chicken tenders, truffle mac 'n' cheese, corn ribs, and haloumi sticks. Followed by chocolate brownie, sharing crème Brulé, and flowerpot ice-creams.

VEGGIE VARIETY CAGE 🌿 90

Slices of our haloumi Yorkshire pudding wrap, bruschetta, cauliflower wings, truffle mac 'n' cheese, corn ribs, halloumi sticks and onion rings. Followed by chocolate brownie, sharing crème Brulé, and flowerpot ice-creams.

MAINS

Monday - Sunday after 5:00pm

HUNTERS HOARD 🍴 120

Our wild meats (Half roast pheasant, duck, venison steak and mini game bourguignon). Served with onion rings, roasted and creamy mashed potatoes, mixed veg and accompanying sauces - plum and red wine jus, peppercorn sauce and meat gravy.

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 the hunters hoard.

BOUNTY FROM BEYOND 🍴🌿 110

Salmon steak, seabass, cod goujons, baby squid, and white bait, served with house salad, garlic and herb baby potatoes, fries. Served with our pairing sauces lemon beurre blanc, tartare and maire rose.

FARMYARD FEAST 🍴🌿 100

Lamb shank, half roast chicken, 8oz ribeye, chicken tenders and pulled beef. Served with roasted and creamy mashed potatoes, Yorkshire puddings, corn ribs and mixed veg. Accompanied by meat gravy, peppercorn sauce and creamy mushroom sauce

CAMPFIRE CHAOS 🌿 90

Halloumi Yorkshire pudding wrap, stuffed mushrooms, cauliflower wings, corn ribs, onion rings, truffle mac n cheese, truffle and parmesan fries, nacho chips, Served with hot cheese sauce, salsa, soured cream, guacamole and vegan gravy.

Extras and side available as advertised below mains