

SET MENU

2 COURSES £30 OR 3 COURSES £36

Available for all, but parties of 8+ are limited to this menu unless booking a tree house party in which case please see the separate tree house menu.

Starters

GLAZED PIGS IN BLANKETS 

WILD BOAR & PLUM PATE

Gluten free available 

KING PRAWN COCKTAIL

Gluten free available 

SMOKED SALMON CUPS 

WILD MUSHROOM SOUP 

Gluten free available

HUMMUS & PITA 

Mains

FOREST

WILD WOODS DUCK  ⁺⁵ SUPPLEMENT

Served with mashed potato, broccoli and carrots.

Sauce - plum and red wine

GAME BOURGUIGNON  ⁺⁵ SUPPLEMENT

Slow cooked brouguignon with venison, pheasant, wood pigeon, partridge, and wild boar. Served with mashed potatoes and parsnips.

MINI GAME ROAST  ⁺⁵ SUPPLEMENT

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.

BEYOND

SEA BASS 

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

SALMON 

Grilled salmon accompanied by garlic butter new potatoes and tenderstem broccoli, served with a lemon beurre blanc sauce.

FARM

HENS GARDEN  

Seasoned chicken, served with creamy mash carrots and tenderstem broccoli and mushroom sauce.

YORKSHIRE WRAP 


Sliced beef steak wrapped in cheese and a giant Yorkshire pudding, served with roast potato's, gravy and veg.

RIBEYE STEAK   ⁺⁵ SUPPLEMENT

80z Ribeye with fries, salad and peppercorn sauce.

FIELDS

BRING THE BEET IN  

A crispy veggie patty made from beetroot, chickpeas, peppers, sweetcorn, and sweet potato. It includes vegan cheese, smashed avocado, and buffalo sauce, served on lettuce and tomato in a brioche bun, with fries. A gluten-free option is available. 

YORKSHIRE HALLOUMI WRAP 

Halloumi wrapped in a giant Yorkshire pudding with cheddar and sweet pickle. Served with roast potato's, veg and vegan gravy.

Desserts

CHOCOLATE BROWNIE

Served with icecream (ve) available

STICKY TOFFEE PUDDING 

AMARETTO CREME BRULEE 

Made without alcohol

HONEY AND TOFFEE ICECREAM 

T&Cs: A £10 pp non-refundable deposit is required to secure a large party booking (8+). All large parties must be booked via email (enquiries@attthewoods.co.uk). All guests must arrive within 15 minutes of the booking time, as starters are due to arrive at the table within 30 minutes of the booking time. A pre-order of food is required to be sent via email at least one week before the date and be input onto our own pre-order form. We do not accept large party bookings on Saturdays or on Sundays between 10am-3pm. All large party tables are booked on for a maximum of 3 hours. On all large parties a 10% compulsory service charge is added onto the bill.