

**Upgrade to an alcoholic drink for just 2.00. Ts & Cs apply.*



(dishes marked with ●)

Crispy Fried Chicken (gf).....	8.75	Crispy Squid (gf).....	8.50	Pear & Cropwell Bishop Stilton Salad (v) (gf)	9.75
hot chilli honey, lemon mayo		chilli, spring onion, aioli		pecans, oak leaf, honey & lemon dressing	
Cornish Mussels (gfa).....	11.75	Butternut Squash Soup (v) (gfa)	7.50	Crispy Pork Belly Bites (gf).....	8.75
vegan 'nduja, fennel, parsley, toasted sourdough		coconut, chilli, coriander & toasted cumin seeds, cumin scone		BBQ Gochujang, toasted sesame, lime	
Whipped Vegan Feta (ve) (gfa).....	8.75	Halloumi Fries (v) (gf)	9.50	Potted Hot-smoked Trout (gfa).....	8.50
dukkah, tahini, heritage beetroot, flatbread		cornflake crumb, chipotle mayo, pomegranate, coriander		horseradish crème fraîche, pickled fennel & dill, toasted sourdough	

Bread & Olive Board (ve)	13.75	Baked Camembert (v)	18.75
artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip		hot chilli honey, rosemary, onion marmalade, black pepper & sourdough	

Fish Finger Sandwich	13.50	Grilled Halloumi & Honey Focaccia (v).....	13.25	6oz Bavette Steak (gf).....	13.75
beer-battered haddock, lettuce, tartare sauce, farmhouse bread		beef tomato, baby spinach, lemon mayo		roasted garlic & shallot butter, skin-on fries	
Philly Steak Wrap	13.75	Grilled Chicken Sandwich	13.25	● Rigatoni (ve).....	13.25
grilled steak, roasted peppers & onions, American cheese, pickles, aioli		sun-blushed tomato, tarragon mayo, watercress, farmhouse bread		vegan 'Nduja, tomato ragu, black olives, rosemary, roast garlic, crispy capers	
				● Honey & Mustard Roast Ham (gf).....	13.50
				fried duck egg, triple-cooked chips, watercress	

Local Venison & Red Wine Pie	17.75	Fillet of Beef Wellington	31.50
creamy mashed potatoes or triple-cooked chips, Savoy cabbage, thyme-roasted carrots, pub gravy		wild mushrooms, Parma ham, chicken liver parfait, spinach, red wine jus	
Slow-cooked Beef & Stilton Pie	17.75	Beetroot & Pinenut Wellington (ve).....	16.25
creamy mashed potatoes or triple-cooked chips, Savoy cabbage, thyme-roasted carrots, pub gravy		garlic & rosemary roasted new potatoes, Savoy cabbage, roasted carrot, mushroom gravy	

Beer-battered Fish & Triple-cooked Chips (gf) .. 17.95	● Traditional English Pork Sausages 12.75	Pear & Cropwell Bishop Stilton Salad (v) (gf) 13.75
North Sea haddock, pea purée, tartare sauce	mashed potato, onion gravy, seasonal greens	pecans, oak leaf, honey & lemon dressing
Crispy Duck Leg Confit (gf) 18.50	Moules Frites (gfa) 19.75	Thai Red Curry (gf) (ve) 13.50
Puy lentils, red wine sauce, smoked bacon lardons, olive oil mash, buttered cabbage	Cornish mussels, vegan ‘Nduja, fennel & oregano, skin-on fries, toasted sourdough	tofu, butternut squash, chilli, coriander, coconut, basmati rice, lentils, grilled broccoli
	Fish Pie 17.50	
	smoked fish, prawns & salmon, dill & peas, mashed potato, poached egg, tenderstem broccoli	

● Chuck & Rib Burger	17.50	Smoked Mushroom Burger (ve)	15.75	8oz Sirloin Steak (gf)	29.00
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries		vegan 'Nduja mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries		slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips	
Crispy Chicken Burger	16.75			Peppercorn Sauce (gf)	3.00
brioche bun, tarragon mayo, iceberg lettuce, skin-on fries					

Triple-cooked Chips (gf) (ve).....	5.25	Beer-battered Onion Rings (gf)	5.25	Buttered Savoy Cabbage (gf) (vea).....	5.50
Truffle Parmesan French Fries (gf)	6.25	Mashed Potato (gf) (v).....	4.75	Pigs in Blankets	5.75
Skin-on Fries (gf) (ve)	4.75			honey & mustard glaze	



(v) Suitable for vegetarians (ve) vegan (vea) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. *£2 supplement for an alcoholic drink which includes pints of draught lager, cider, ale or 175ml glasses of house wine, red, white and rose.

- WOODHOUSE EAVES -



We'd love to hear from you!
Scan the QR code to leave us a review.