



Starters

Traditional Mixed Olives - 6 V VE GF

A delightful medley of flavours

Classic King Prawn Cocktail - 10

Traditional prawn cocktail, with iceberg lettuce, Marie Rose sauce & buttered bread

Chicken Liver Parfait - 8

A deliciously smooth chicken liver parfait served on toasted sourdough

Houmous - 6 V VE GF

Chickpeas puréed to a texture with olive oil, lemon, garlic and tahini

Tzatziki - 6 V GF

Greek yoghurt, mint, cucumber with garlic and dill

Taramasalata - 6

A traditional starter made from fish roe, olive oil, lemon juice

Tyrokafteri - 6 V GF

Creamy spiced whipped feta dip

Beetroot Salad - 6 V

Diced Beetroot coated in a garlic, balsamic vinegar, olive oil & parsley

Potato Salad - 6 V

New potato chunks dressed in herbs, lemon, parsley & olive oil

Grilled Halloumi - 9 V GF

Grilled Cypriot cheese with virgin olive oil

Courgette & Feta Keftedes Starter - 10 V

Courgette & feta balls in panko breadcrumbs

Grilled Octopus - 14.5 GF ★

Chargrilled Octopus served with a tangy salsa verde

The Woodman & Olive Sunday Menu

Roasts & Mains

Prime Argentinian Sirloin Beef - 24.5

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast Turkey - 18.5

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast Gammon - 17.5

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

The Woodman Roast Trio - 24

Roast Beef, Gammon, Turkey served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roasted Cauliflower - 15.5 V

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

The Woodman Roast Sharing Platter

Roast Beef, Gammon, Turkey, Yorkshire puddings, roast potatoes, seasonal vegetables and gravy

With all the luxury sides; Cauliflower cheese, pigs in blankets, sage & onion stuffing, and Savoy cabbage

For Four - 110

On The coal

Chicken Souvla - 20 GF ★

Chicken thighs slow cooked over charcoal served with salad and the choice of chips or rice

Lamb Souvla - 26.5 GF ★

Succulent Lamb slow cooked over charcoal served with salad and the choice of chips or rice

Kleftico - 24 ★

Tender slow roasted lamb served with Cyprus potatoes

Beef Burger - 17

Beef patty, in a brioche bun with cheese, lettuce, tomato, onions, mayo and a side of fries

Pork Brizola Tomahawk - 28 ★

700g Tomahawk, marinated in the chef's special recipe with salad and the choice of chips or rice (slightly longer cooking time)

Sides

Three Cheese Cauliflower - 6 V

Chef's Special Savoy Cabbage - 7

In a creamy sauce with bacon & parmesan

Pigs in Blankets - 5

Four mini pork sausages wrapped in bacon

Sage & Onion Stuffing - 4

Fries - 4 V VE

Pilafi Rice - 4

Village Salad - 7 V

Tomato, cucumber, red onion, olives, Feta and oregano

V Suitable for vegetarians GF Gluten free

VE Suitable for vegans ★ Limited availability

*A discretionary 10% service charge will be added to your bill and split between the service staff on shift.

Please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. We cannot guarantee that dishes are 100% free from these ingredients due to the preparation process.