



APPETISERS

Breadsticks with Garlic Butter Dip

Freshly baked breadsticks served warm from the oven, with a garlic butter dip. **4.25**

Mixed Olives

An Italian classic of mixed olives, to get your appetite going. **4.25**

Trio of Hummus

Not one, not two but three different hummus dips! Enjoy roasted red pepper, harissa and traditional hummus dips, served with our classic warm breadsticks. **4.50**

STARTERS

Antipasti for Two

A selection of Woodall's British cured meats with hummus, mixed olives, fresh mozzarella, oil for dipping and warm breadsticks. **15.95**

Tear and Share Flatbread

Choose from:

Garlic, Red Onion Marmalade and Mozzarella 10.50

Garlic, Mozzarella and Chillies 10.50

Mediterranean Roasted Vegetable Bruschetta

Toasted bruschetta, generously topped with roasted courgettes, roasted red peppers and tomatoes, finished with mozzarella and fresh herbs. **6.95**

Baked Field Mushrooms

Field mushrooms with dolcelatte cheese, baked and served on fresh rocket with balsamic glaze and toasted pumpkin seeds. **7.50**

Spicy Meatballs

Succulent beef meatballs in a rich and spicy tomato sauce with a slice of garlic ciabatta for dipping. **7.50**
Vegetarian option available

Tomato and Basil Pesto Salad

A fresh salad with torn mozzarella and tomatoes, finished with rocket and fresh basil. **7.50**

Salt and Pepper Calamari

Tender calamari dusted with salt and pepper with a fresh lime, chilli and coriander mayonnaise. **7.95**

SALADS

Chicken Caesar Salad

Enjoy our scrumptious Caesar salad, made with sliced chicken breast, a boiled egg, crispy Little Gem lettuce and rustic garlic croutons. Coated in Caesar dressing topped with Italian cheese shavings. **12.50**
As we are keeping with tradition, our Caesar salad does contain anchovies so please tell your host if you'd like it without.
Vegetarian option available

Sun-dried Tomato, Dolcelatte and Pumpkin Seed Salad

Enjoy this refreshing salad, with mixed salad leaves roasted red peppers, olives and sun-dried tomato. Topped with sourdough croutons and pumpkin seeds. **12.50**

Superfood Salad

Feeling super? Then our superfood salad is for you. Find your zen with pea falfafel, smoked harissa, hummus, roasted butternut squash, long stem broccoli, pickled red cabbage, spinach and pumpkin seeds, served with a grilled flatbread. **11.50**
Add chicken for 3.75, salmon for 4.25 or halloumi for 3.75

SIDES

Seasoned Chips	3.50
Mixed Salad	4.25
Rocket and Olive Salad	4.50
Garlic Ciabatta	4.75
Garlic Ciabatta with Cheese	5.75
Mediterranean Roasted Veg	4.50
Herb Roasted New Potatoes	4.50
House Slaw	3.50

SPECIALTIES

Venison Burger

Topped with creamy dolcelatte cheese. Served in a bun with a side of seasoned gourmet chunky chips, a helping of house slaw and a salad garnish. **14.50**
Feeling healthy? Swap your chips for a salad

Pan Fried Salmon

A stunning piece of pan fried salmon resting on a bed of rice, olives, cauliflower, chorizo, roasted red pepper, roasted red onion. A treat for the eyes and the taste buds! **16.50**

Mediterranean Chicken

Chicken breast stuffed with sweet sun-dried tomatoes and dolcelatte cheese, wrapped in prosciutto and baked. Served with crushed new potatoes, green beans and a vibrant roasted red pepper sauce. **15.95**

Butternut Squash & Spinach Risotto

A rich and creamy risotto comprising of butternut squash, mushrooms, spinach and cress, garnished with a zing of peppery rocket and Italian cheese shavings. **12.25**

Add chicken for 2.35 or prawns for 2.50

Aubergine, Mushroom, Tomato and Mozzarella Stack

A charming stack of mushroom, pepper, aubergine and tomato coated in oozing mozzarella and served with new potatoes and a fresh side salad. **13.50**

Chef's Special - with a twist!

We are giving our budding chefs the opportunity to create their own, signature dishes under the watchful eye of our Head Chef. Tantalise your taste buds and help the chefs reach new heights. They are keen to WOW you! **15.95**

Please ask your server for today's dish and who has created it!

STEAKS

Local Ribeye Steak

Prime ribeye steak grilled the way you like it and served with chips, vine roasted cherry tomatoes, flat mushrooms and salad garnish. **22.50**

Add peppercorn, blue cheese or Diane sauce for 2.50

Feeling healthy? Swap your chips for a salad

Tomahawk Steak

If you like our rib eye steak you will love our one kilo of Tomahawk steak. A succulent on the bone rib steak that will leave you breathless, served with chips, vine roasted cherry tomatoes, flat mushrooms and salad garnish. Please be aware due to the gigantic size of this beauty it may take some time to perfect, ask your host for more info. **43.50**

Add peppercorn, blue cheese or Diane sauce for 2.50

Feeling healthy? Swap your chips for a salad

PASTA

Cajun Chicken Pappardelle

Cajun spiced chicken, gently sautéed with chestnut mushrooms, spinach and a touch of chilli, served in a garlic, white wine and cream sauce. **13.50**

Wild Mushroom Ravioli

Filled fresh pasta tossed with rocket, toasted pumpkin seeds, sautéed chestnut mushrooms and Italian hard cheese shavings, finished with balsamic glaze. **12.25**

Chilli King Prawns

Plump king prawns sautéed in fresh garlic and chilli, tossed with pappardelle pasta and spinach. **13.50**

Spaghetti Meatballs

Succulent beef meatballs cooked in a delicious herby tomato sauce tossed with spaghetti. **11.25**

Vegetarian option available

Spaghetti Carbonara

An Italian classic. Spaghetti in a silky carbonara sauce, made with smoked pancetta, garlic, cheese, cream and a free range egg. **11.50**

Add chicken for 2.35

Spaghetti Bolognese

Just like Nonna used to make, this favourite sauce is made with prime lean beef, red wine, Italian herbs, garlic and tomatoes. **11.25**

Penne Arrabiata

Penne pasta tossed in a spicy tomato sauce infused with garlic and fresh chilli, Mama mia! **9.95**
Add chicken or prawns for 2.25 each

Homemade Lasagne

Our own delicious bolognese sauce layered with sheets of pasta and creamy béchamel sauce, topped with mozzarella and baked. Served hot from the oven with a slice of garlic ciabatta. **12.75**

PIZZA

King Prawn Pizza

Juicy king prawns with red onion, sun-dried tomatoes, and fresh rocket. **13.95**

Hot and Fiery

Brace yourself! Cajun chicken breast slices with spicy sausage, fire-roasted red peppers, chillies, jalapeños and chipotle glaze - not for the faint hearted. **13.50**

3 Little Piggies

The meat lovers' favourite - a tasty pile-up of bacon, mouth-watering pulled ham and spicy pepperoni. **13.95**

BBQ Chicken

Another classic with a twist - a BBQ sauce based pizza topped with tender chicken breast slices, roasted peppers and sweetcorn. **13.25**

Mediterranean Vegetable

A delicious tomato base drizzled with basil pesto, roasted peppers, aubergines and courgettes, red onion and sun-dried tomatoes, topped with crushed root vegetable crisps. **11.95**

Hawaiian

Sunshine in a pizza! Generously topped with ham and pineapple. **11.95**

Pepperoni

This iconic favourite is topped with a rich tomato sauce and spiced up with pepperoni slices. **11.50**

Classic Margherita

Fresh tomatoes, mozzarella and basil leaves, made the traditional Italian way and bursting with flavour. **10.50**

Meatball Pizza

Meatballs and pizza in one delicious meal. What could be better? With roasted red onions, jalapeños and cheese. **11.95**

Vegetarian option available

Add your own toppings for only 1.75 each, choose from king prawn, red onion, sun-dried tomato, cajun chicken, chillies, red pepper, jalapeños, bacon, ham, pepperoni, sweetcorn, pineapple, anchovies.

DESSERTS

Chocolate Melt

Indulgent and rich with a gooey chocolate middle, served with vanilla ice cream. **7.25**

Salted Caramel Chocolate Tart

A decadent chocolate tart filled with a layer of salted caramel and dark chocolate, served with vanilla ice cream. **7.25**

Eton Mess

Our sassy update on the traditional English dessert. Smashed meringues topped with fresh cream and fruits of the forest. **7.25**

Ice Cream

Three scoops of your favourite flavour, choose from chocolate, strawberry, vanilla, salted caramel or mint choc chip. **5.25**

Gluten Free Lemon Tart

Lemon tart served with Chantilly cream and a fruit garnish. **7.25**

Vegan Chocolate and Coconut Tart

A vegan chocolate and coconut tart served with vanilla ice cream and chocolate sauce with a side of raspberries. **7.25**

Kir Royale Cheesecake

A scrumptious biscuit base with milk chocolate popping candy topped with layers of blackcurrant and prosecco flavoured cheesecake, finished with a marbled glaze. **7.25**

Food allergies and intolerances: We have allergen menus available, please ask your server. Suitable for vegetarians.

We use allergens in our kitchens as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available on request. Should you require more detailed information related to any 'may contain' or cooking process, please discuss with your server. To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. All menu items may contain ingredients not listed in the menu description. All menu items are subject to availability. Some meat/fish dishes may contain small bones. All prices include VAT. Weights are approximate and uncooked.