

## THE WOODMAN INN

### Starters

Freshly prepared soup of the day served with warm bread & butter £4.95

Smooth duck liver parfait with shallot and red current marmalade, toasted crostini and dressed leaves. £4-95

Queenie scallops baked in the half shell, with a mature cheddar gratin, topped with a crisp breadcrumb and Parmesan crust £6-25

Yorkshire Pudding filled with black pudding, bacon and roasted new potatoes with a red wine and onion gravy £3-95

Bucket of crispy fried white bait with a paprika, garlic and lemon mayonnaise. £7.75

Oriental spring roll of duck and spiced pork with a ginger, garlic and spring onion salad accompanied by a Hoi Sin dipping sauce £7-95

Yorkshire Rarebit, a classic dish of Wensleydale cheese, crispy bacon and Timothy Taylor's best ale, served bubbling on a toasted English muffin, drizzled with Henderson's relish. £4-45

Crisp balls of risotto with a mozzarella and sun blushed tomato filling, served with a roasted red pepper stew and a Parmesan and poppy seed tuile. £5-95

Potato rosti with wilted spinach, a soft poached egg and Yorkshire blue cheese sauce £5-25

Crisp York ham, Gruyere and potato parcels with a honey and grain mustard dipping sauce. £6-25

Woodman cocktail of Atlantic prawns with slivers of smoked salmon, cocktail sauce, cos lettuce and buttered wholemeal bread £6-05

Chilli spiced shredded lamb with crisp lettuce, cucumber, spring onions, sweet chilli sauce and pancakes. £5-95

Fresh Moules Marinières with warm crusty bread.  
Starter £ 7-95 Main £11-95

A choice of side orders is available:

Peppercorn or red wine sauce £2-40  
Extra mushrooms or onion rings £2-40  
Extra seasonal vegetables £2-40  
Bread with oil and balsamic vinegar £2-40

### Main Courses

Timmy Taylor's beer battered haddock fillet and hand cut chips, a pot of minted mushy peas and home made tartare sauce. £12-95

Tender Black Sheep steak & ale pie in a short crust pastry served with red cabbage, and a choice of buttered mash or hand cut chips. £12-95

Honey roasted gammon hock served off the bone with a grain mustard sauce, buttery mash and peppery Savoy cabbage. £10-95

Slow roasted Oriental style leg of duck, served with Asian greens, stir-fried noodles, roasted plums and Hoi Sin sauce. £13-05

Char grilled Bison burger, served in a foccacia bun with slow roasted tomatoes, dry cured bacon, melted mozzarella and hand cut chips. £10-95

Chicken breast burger with mayonnaise, onion relish, French fries and a garden salad on the side. £9.95

Lamb two ways, pan-fried lamb's liver, organic lamb and rosemary sausage with creamy mashed potato sautéed greens with a red wine and mint gravy. £12.95

Seven hour slow roasted belly pork, winter vegetable mash, spiced black pudding fritter, crackling & Aspel Cyder roast gravy. £13.95

Grilled cod loin wrapped in wafer thin Parma ham, garden pea & baby spinach risotto, crispy fried king prawns & walnut pesto. £13.50

A warming pie of chestnut & field mushrooms cooked with Swiss cheese, leeks & spinach served with a side of hand cut chips & garden salad. £9.95

Mexican three-bean stew, served in a crisp tortilla bowl, with steaming rice and cool crème friache. £8-95

Pan roasted pheasant breast & crispy leg, braised red cabbage, duck fat roasted potatoes & a smoked bacon, shallot & red wine sauce. £12.95

Marinated partridge breast wrapped in streaky bacon, roasted & served with a leek, mushroom & garden pea risotto, game chips & fresh parmesan. £10.95

Classic steaks. A choice of 10oz Rib Eye or 8oz sirloin, aged for 3 weeks. Char grilled and served on melted Diane butter with roasted tomatoes and mushrooms, garden salad and hand cut chips. Rib Eye: £18-45  
Sirloin: £17-45