

THE WOODMAN INN

THUNDER BRIDGE

PUB | DINING | EVENTS | ROOMS

Mother's Day Menu

2 Courses £30 | 3 Courses £35

WHILE YOU WAIT

Warm sourdough, truffle butter +£4.50

Confit garlic & roasted red pepper marinated olives +£4.00

NIBBLES & STARTERS

Crispy halloumi, hot honey, chilli

Cold water prawn cocktail, bloody Marie Rose, baby gem, plum tomato

Smoked haddock & salmon fishcake, lemon mayo, dressed leaves

Chicken liver parfait, hazelnut, chutney, toasted sourdough

Roast vine tomato soup, confit garlic, herb croutons

Spiced onion bhaji, apricot & cumin chutney, coriander

ROASTS

Salt aged striploin of beef (gfa)

Roast chicken supreme

All served with: Beef dripping roast potatoes, buttered green beans, roast bunched carrots, creamed leek & Savoy cabbage, Yorkshire puddings

Add mature Cheddar cauliflower cheese for £5.00

MAINS

Pan-fried sea bream, confit potatoes, charred spring onions, leek & potato sauce

"Dizzy Blonde" battered haddock, curry sauce, ham hock mushy peas, triple cooked chips

Moving Mountains® burger (vgn), tomato & caramelised onion chutney, smashed avocado, skin on fries

Steak & ale pie, mash potato, roast bunched carrots, beef gravy

SIDES

Skin on fries +£4.00 | Truffle & parmesan fries +£5.00 | 'Nduja & parmesan fries +£5.50

Triple cooked chips +£4.50 | Buttered mash +£5.00 | Ham hock mushy peas +£4.50

Tenderstem broccoli, roast garlic & chilli +£5.50

DESSERTS

Sticky toffee pudding, brandy snap, toffee sauce

Peach & raspberry crumble, gingerbread, custard

Baileys milk chocolate tart, vanilla fudge, chocolate ice cream

Vanilla panna cotta, white chocolate cookie, berry compote

Lemon drizzle, raspberry, lemon curd, meringue



FOOD ALLERGIES AND INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN INFORMATION

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan (vgna) - vegan available (gf) - gluten free (gfa) - gluten free available
All weights stated are approximate prior to cooking