

THE WOODMAN INN

THUNDER BRIDGE

PUB | DINING | EVENTS | ROOMS



WHILE YOU WAIT

- Confit garlic & oregano mixed olives (vgn) £5.00
 - Jalapeño & lime hummus (vgn), chargrilled flatbread £5.50
 - Homemade olive focaccia (vgn), 'nduja butter £5.50
 - Gochujang glazed cauliflower (vgn), sesame seeds, spring onion £5.50
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TO START

- Char Siu glazed pork bao buns, chilli & spring onion £10.50
 - Peri-peri chicken wings, peri mayo £7.00
 - Crispy baby squid, garlic aioli £7.00
 - Crispy halloumi (v, gf), hot honey, chilli £10.50
 - Thai crab cake, chilli jam, spring onion £10.50
 - Cold water prawn cocktail (gf), Marie Rose sauce, baby gem, plum tomato £11.00
 - Sun-dried tomato arancini (v), mozzarella, roasted red pepper aioli £10.50
 - Whipped ricotta (va, gf), crispy Parma ham, charred peach, sherry vinegar caramel £9.50
 - Confit chicken & smoked duck terrine, Worcestershire mayo, dressed leaves £9.50
 - Cajun sweet potato soup (vgn, gfa), focaccia croutons £7.50
 - Warm confit duck salad (gf), pine nuts, celeriac remoulade £11.50
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SHARING BOARDS

- Tandoori chicken skewers £23.00
Chargrilled flatbread, mint yoghurt, pickled cucumber
 - The veggie sharing board (v) £20.00
Jalapeño & lime hummus, crispy hot honey halloumi, whipped ricotta, confit garlic & oregano olives, chargrilled flatbread
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SIGNATURE PLATES

- Beef burger, burger sauce, smoked Cheddar, bacon jam, skin on fries £18.50
Upgrade to truffle & Parmesan fries or 'nduja & Parmesan fries for an extra £1.50
- Buffalo chicken burger, ranch sauce, pickled cucumber, skin on fries £18.50
Upgrade to truffle & Parmesan fries or 'nduja & Parmesan fries for an extra £1.50
- Spiced onion bhaji burger (vgn), mango chutney, baby gem, skin on fries £16.50
- Steak & ale pie, triple-cooked chips, roast bunched carrots, beef gravy £18.50
- Chicken, ham & white wine pie (gf), Dijon mustard mash, buttered green beans £18.50
- "Dizzy Blonde" battered haddock, katsu curry sauce, ham hock mushy peas, triple-cooked chips £19.00
- Roast duck breast (gf), butterbean purée, braised chicory, blackberry sauce £26.00
- Pan roast cod, creamy 'nduja gnocchi, spinach, Romanesco £25.00
- Chicken supreme (gf), warm harissa mixed bean salad, charred courgette £18.50
- Curried cauliflower steak (vgn, gf), chickpea & lentil dahl, coriander yoghurt £17.00
- Roasted red pepper & basil risotto (vgn, gf), Parmesan, watercress £17.00
- Chicken Caesar salad, gem lettuce, crispy bacon, anchovies, Parmesan, croutons £17.00





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SIDE ORDERS

Truffle & Parmesan fries (gf) £6.00 | 'Nduja & Parmesan fries (gf) £6.50 | Skin on fries (vgn, gf) £4.00
Triple-cooked chips (vgn, gf) £4.50 | Cajun fries (vgn, gf) £4.50 | Ham hock mushy peas (gf) £5.00
Buttered mash (v, gf) £5.50 | Mixed leaf salad (vgn, gf), cherry tomato, pickled cucumber £5.00

SANDWICHES

Only available 12pm - 6pm | Served in ciabatta with mixed leaf & skin on fries

BLT, streaky bacon, cos lettuce, vine tomato, mayonnaise £13.50

Beer battered haddock fillet, tartare sauce, baby gem £14.50

Chargrilled chicken, Cajun mayo, dressed leaves £13.50

Cold water prawn, Marie Rose, cos lettuce £13.50

Spiced onion bhaji (vgn), caramelised onion & tomato chutney, baby gem £12.00

Upgrade to truffle & Parmesan fries (gf) for an extra £1.50

Upgrade to 'nduja & Parmesan fries (gf) for an extra £1.50

SOMETHING SWEET

Jam roly poly (v), raspberry compote, custard £8.00

Treacle glazed Yorkshire parkin (v), ginger ice cream £8.00

Sticky toffee pudding (v), brandy snap, toffee sauce £8.50

Homemade apple pie (v), cinnamon custard £9.00

Dark chocolate brownie (v), fudge, honeycomb ice cream £8.50



FOOD SERVICE HOURS

Monday - Thursday
12pm - 2:30pm & 6pm - 8:30pm

Friday & Saturday
12pm - 9pm

Sunday
Sunday lunch menu 12pm - 8pm



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