



THE WOODMAN

PUB & KITCHEN | BATTERSEA

NIBBLE & NATTER

Vegan platter

Marinated mushrooms, grilled artichokes, roasted peppers, olives and hummus served with rustic bread (vg) 11

British charcuterie

Wild Sussex fennel, wild Scottish venison salami, garlic salami, Cornish pork collar and Hackney 'nduja served with rustic warm bread 15

The Woodman platter

Wild Boar Scotch egg, chicken liver pate, grilled Black Pudding, potted shrimps and smoked salmon served with rustic bread 18.95

Cheese board

Fine selection of Hamish Johnston cheeses served with biscuits and chutney (v) 9.95/15.95

Artisan Bread Board

Rustic warm artisan bread served with salted butter 3.50

STARTERS

Soup of the day

Fresh soup served with rustic bread (v) 5

Chicken liver paté

Served with caramelised onion chutney and toasted rustic bread 6

Wild Boar Scotch egg

Scotch egg served with rocket and brown sauce 6

Salt & pepper squid

Served with alioli 6.5

Garlic Mushrooms on toast (v) 6

Bubble & Squeak

Topped with poached egg, Black Pudding and Hollandaise sauce 7

Trio of Oysters

Carlingleford Irish Oysters served with in house Bloody Mary sauce 6.5

Potted Shrimps

served with rustic bread 6.5

OYSTERS

See our black-boards for daily specials and selection of Wright Brothers Oysters

MAINS

Chef's pie of the day

Homemade pie served with mashed potato and seasonal vegetables 12/14

Roast pork belly

Served with grilled swede, savoy cabbage and Bramley apple 14

Short rib of beef

Served with mashed potato, treacle carrots and red wine jus 15.5

Chicken & bacon

Rolled chicken stuffed with mozzarella and bacon, served with new potatoes, fine beans and tarragon & sun-dried tomatoes sauce 12.95

Beer-battered cod & chips

Tanglefoot Ale-battered Atlantic cod, hand-cut chips, mushy peas and tartare sauce 13

Roasted Hake

Served in a broth of roasted peppers, peas, 'nduja sausage and Boulangère potatoes 15

Halloumi & Pea salad

*Served with mixed leaves, roasted peppers and tahini dressing (v) 10.95
Add grilled chicken +2*

8oz Sirloin steak

Served with hand-cut chips, watercress and grilled portobello mushrooms with a choice of Béarnaise, Peppercorn or Blue cheese sauce 19

Goats Cheese tart

Served on a bed of mixed leaves with roasted cherry tomatoes and onion chutney 12

House beef burger

Seasoned 8oz beef burger, crispy bacon, mild cheddar, gem lettuce, Beefsteak tomato and homemade burger sauce, served in a brioche bun with a choice of salad or French fries 11.95

Chicken burger

Grilled breast, gem lettuce, Beefsteak tomato and homemade burger sauce, served in a brioche bun with a choice of salad or French fries 11.5

Upgrade for hand-cut +1

SIDE DISH 3.5

Handcut Chips

Skinny fries

Sweet potato fries

Mashed potato

Onion rings

Mixed salad

Seasonal vegetables

Broccoli

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill