

A circular wooden barrel graphic with horizontal staves, containing text.

241

COCKTAILS
MON - THURS

4 - 7



RESTAURANT AT THE WOODS

EST. 2023

BREAKFAST & BRUNCH

SERVED UP UNTIL 2:00PM



These symbols indicate we have alternative options for Gluten Free, Halal and Vegan requirements.

Please ask your server if you would like one of these options

For Hunters

Hunter Gatherer 13.75

A hearty breakfast of Cumberland sausage, back bacon, sunny-side-up egg, grilled tomato, mushroom, baked beans, hash browns, black pudding, and toasted bloomer.

Go Large +5.00

Halal Hunter 15.75

Chicken sausage, crispy turkey bacon, sunny fried egg, grilled tomato, mushroom, baked beans, crispy hash browns, all served with toasted bloomer.

Go Large +5.00

Woods Cabin Crumpets 15.75

Sink your teeth into two fluffy crumpets slathered with butter, topped with Cumberland sausage, crispy back bacon, and a delectable poached egg loaded with cheese and fresh watercress.

Birds Nest Bagel 15.75

Enjoy a New York-style bagel filled with fluffy scrambled eggs, Cumberland sausage, back bacon, and melted cheese, with crispy seasoned potato cubes on the side.

Beyond The Forest Bagel 14.75

Enjoy a delicious New York style bagel filled with cream cheese, smoked salmon, and smashed avocado, paired with crispy seasoned potato cubes that will tantalize your taste buds.

For Foragers

Breakfast of Eden 15.95

Get your taste buds ready for a mouth-watering feast: vegan sausage, falafel, grilled mushroom, grilled tomato, baked beans, hash browns, toasted bloomer, vegan feta, and smashed avocado!

Go Large +5.00

Forest Style French Toast 11.95

Served with your choice of maple syrup, chocolate sauce or forest berries compote and omega seeds, with cinnamon and icing sugar

Add Bacon, Eggs or Ice-cream +2.00

Pancakes and Waffles

Pancakes or Belgian style waffles, served hot with your selection of toppings -

Bacon & Maple Syrup 11.95

Crispy back bacon and maple syrup

Eggs & Bacon 12.95

Crispy bacon and fried egg

Ice-cream & Chocolate 10.50

Ice cream and chocolate sauce

The Trees & The Berries 10.50

Handfuls of fresh forest berries, and lashings of maple syrup

Bowls and Beyond

Porridge in The Forest 7.95

Enjoy a warm bowl of oat porridge topped with forest berries or maple syrup and omega seeds. Perfect for a cozy morning. Vegan option Available

Bowl of Botanicals 8.95

Get ready to dig into a heavenly bowl of coconut yoghurt crowned with crunchy granola, tart forest berries compote, omega-packed seeds, and a sweet maple syrup drizzle.

How do you like your Eggs ?

Eggs Royale 13.95

Enjoy a delicious breakfast with smoked salmon, English muffin, poached eggs, hollandaise sauce, and fresh watercress.

Eggs & Mushrooms Florentine 12.95

Enjoy a delicious breakfast muffin with poached eggs, mushrooms, spinach, hollandaise sauce, and fresh watercress.

Eggs Benedict 13.95

Enjoy a heavenly breakfast of English muffin topped with crispy back bacon, poached eggs, rich hollandaise sauce, and fresh watercress.

LUNCH

SERVED UP UNTIL 2:30PM



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Burgers

Burger At The Woods 20.95

Picture a succulent venison patty, crowned with pulled venison, onion relish, and melted Monterey Jack cheese, all snuggled up in a warm brioche bun. Oh, and let's not forget the crispy lettuce, juicy tomato, gherkins, onions, and a dollop of chipotle sauce! Served with fries and onion rings.

Crispy Hunters Chicken Burger 17.95

Our buttermilk chicken burger is a flavour fiesta, loaded with crispy bacon, BBQ sauce, Monterey Jack cheese, chipotle sauce, lettuce, tomato, onions, and gherkins, all nestled in a soft brioche bun. Served with fries and onion rings. **Halal option available**

Double Stack 18.95

A delicious burger with twin beef patties, Monterey Jack cheese, chipotle sauce, lettuce, tomato, gherkins, and onions on a soft brioche bun. Served with fries and onion rings.

Beyond Meat Burger 19.95

Imagine a succulent, plant-based patty, elevated by the creamy richness of vegan cheese, nestled in a soft brioche bun. Topped with a generous portion of chipotle sauce, tomato relish, crispy lettuce, juicy tomato slices, gherkins, and a sprinkle of onions. Behold, a work of art! Served with fries and onion rings.

Bring The Beet In 17.95

A vegetarian burger made with beetroot, peppers, and quinoa, served on a soft brioche bun with smashed avocado, hummus, tomato relish, and a chipotle sauce. Served with fries and onion rings.

Sides

Potato cubes	3.50
Fries (Seasoned)	3.50
Sweet Potato fries	4.00
Hasselback potatoes (Seasoned)	4.00
Smashed potatoes	4.00
Side salad	4.00
Tenderstem broccoli	4.00
Maple glazed carrots	4.00
Onion rings	5.00
Padron peppers	5.00
Haloumi 	5.00
Grated Cheddar 	4.00

Salads

Venison or Steak & Feta Salad 16.95

Get ready for a taste explosion! This dish has it all: a symphony of mixed leaves, feta, and crunchy pumpkin seeds, with a hint of coriander and chili-lime dressing. Drizzled with a balsamic glaze, it's then crowned with juicy steak or venison, and a sprinkle of pomegranate seeds.

Pheasant or Chicken Salad 15.95

Pheasant or chicken, paired with red onions, mixed salad, mix peppers, cucumber and pomegranate seeds. Tossed in a coriander and chili lime dressing.

Really Wild Roots 14.95

Indulge in our delicious Maple Glazed Carrots, Hasselback Potatoes, Falafel, Tenderstem Broccoli, and Hummus with Coriander, all topped with a zesty Chili Lime Dressing.

Camping in The Woods 14.95

Enjoy a delicious dish of grilled padron peppers, fine beans, and grilled halloumi sprinkled with chili flakes, omega seeds, and served with Hummus, balsamic dressing, and watercress. A vegan option is also available.

Classic lunches

Smashed Avocado on Toast 11.95

A lip-smacking combo of ripe avocado, with poached eggs, a dash of chili flakes, and crunchy toasted omega seeds, watercress served on toasted bloomer.

Add pork bacon, turkey bacon or smoked salmon +2.00

Fire Pit Potatoes and Eggs 13.95

Get ready to indulge in a feast for your taste buds! Savor crispy cubes of potato and onions, fried with chorizo, and seasoned with smoked paprika and cayenne pepper. Top it off with poached eggs, fresh chillies, and a dollop of tomato relish.

Woods Club Sandwich 16.95

Indulge in a delicious sandwich made with bloomer bread, buttermilk chicken, bacon, lettuce, tomato, a fried egg, and chipotle mayo, served with fries. Halal and Vegan options are also available.

STARTERS & SIDES

SERVED FROM 2:30PM



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Starters

NA - CHO Forest 9.95

House made tortilla chips in Cajun seasoning, topped with stinging nettle sour cream, tomato salsa, guacamole, cheese

Add Chicken Strips/Pulled Beef/Pulled venison ~~3.00~~

Forest Nachos For Two 14.95

Tortilla chips in Cajun seasoning, topped with stinging nettle sour cream, tomato salsa, guacamole and cheese sauce

Add pulled venison/chicken breast/pulled beef ~~3.00~~

Padron Peppers 8.95

Chargrilled padron peppers, topped with feta cheese, fresh chillies, coriander and spring onions.

Toasted Slices & Terrine 7.95

Wild mushroom terrine, served with toasted bloomer and vegan butter.

Spicy Tenderstems & Haloumi 8.95

Tenderstem broccoli and charred haloumi tossed in coriander and chili oil.

Wild Wings 9.95

BBQ drizzled chicken wings, with spring onions and fresh chillies with coriander

Spicy buffalo wings available

Hedgehog Potatoes 10.95

Crispy seasoned hassleback potatoes, served loaded with stinging nettle sour cream, tomato salsa, cheese and bacon

Maple Glazed Rainbow Carrots 7.95

Pan fried rainbow carrots, caramelised in maple and thyme dressing

Crispy Chicken Tenders 8.95

Crispy buttermilk chicken goujons served with a choice of buffalo sauce or BBQ sauce

Forest floor Fries 8.95

Crispy golden fries, topped with pulled venison, melted monterey jack, coriander chillies and spring onion

Corn Ribs 8.95

Crunchy strips of corn on the cob seasoned and fried, topped with parmesan, stinging nettles and chili powder, with coriander and spring onions and chipotle mayo

Glazed Pigs in Blankets 8.95

Mini sausages wrapped in a bacon blanket and maple and mustard glaze

Onion Rings 7.95

Battered onion rings served with chipotle mayo or chili jam

Pulled Venison Potatoes 8.95

Crispy seasoned potato cubes topped with our signature BBQ pulled venison and cheese.

Pulled Venison Puddings 10.95

Mini Yorkshire puddings filled with our BBQ pulled venison and topped with vanilla infused berries

Sides

Potato cubes	3.50
Fries (Seasoned)	3.50
Sweet Potato fries	4.00
Hasselback potatoes (Seasoned)	4.00
Smashed potatoes	4.00
Side salad	4.00
Tenderstem broccoli	4.00
Maple glazed carrots	4.00
Onion rings	5.00
Padron peppers	5.00
Haloumi 	5.00
Grated Cheddar 	4.00



MAIN COURSE

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From the Forest

Quails Nest 24.95

Two whole quails, served with smashed potato, white wine and chocolate cranberry sauce, glazed carrots and tenderstem broccoli.

Wild Woods Duck 27.95

Indulge in a delectable meal of pan-seared duck breast, smashed potatoes, maple-glazed carrots and tenderstem broccoli, topped with a signature sauce. Finish off with a hint of vanilla-infused wild berries for a delightful taste experience.

Venison Steak 27.95

Enjoy a delectable meal of venison steak, hassleback potatoes, rainbow carrots, and tenderstem broccoli, complemented by a signature sauce and vanilla-infused wild berries for a burst of sweetness.

Pleasant Pheasant 22.45

Indulge in a delicious dish of pan-fried pheasant breast with creamy smashed potatoes, rainbow carrots, and tenderstem broccoli. Topped with a secret sauce and vanilla-infused wild berries.

Burger At The Woods 20.95

Venison patty topped with pulled venison, onion relish, Monterey Jack on a brioche bun with chipotle sauce, lettuce, tomato, gherkins, and onions. Served with fries and onion rings.

From the Farm

Woods Steak 25.95

Indulge in a flavorful 10oz House Steak seasoned with rosemary and garlic butter herbs, served with creamy smashed potatoes, tenderstem broccoli, and maple glazed rainbow carrots.

Upgrade to creamy mushroom sauce or peppercorn sauce +1.00

The Hens Garden 18.95

A delicious meal of rosemary pan-fried chicken breast, buttery smashed potatoes, and tenderstem broccoli topped with a velvety mushroom sauce with non-alcoholic white wine.

Yorkshire Wrap 20.95

Delicious steak and cheddar cheese wrapped in a Yorkshire pudding. Served with rainbow carrots, tenderstem broccoli, hassleback potatoes, and beef gravy.

Crispy Hunters Chicken Burger 17.95

Buttermilk chicken topped with maple and bourbon BBQ sauce, Monterey Jack and back bacon on a brioche bun with chipotle sauce, lettuce, tomato, gherkins, and onions. Served with fries and onion rings.

Halal Alternative Available

Beyond The Forest

Salmon 15.95

Get ready for a mouth-watering feast of salmon fillet, tenderstem broccoli, bearnaise sauce and watercress, all perfectly seasoned with a wedge of lemon

Seabass 15.95

Indulge in a delicious meal of pan-fried sea bass fillet served with tenderstem broccoli, crispy potato rosti, tomato relish, salad, and balsamic glaze.

From the Fields

Mushroom Risotto 16.95

This risotto is a delicious blend of creamy mushrooms, dry white wine, butter, parmesan cheese, chives, and truffle oil - a true flavor explosion.

Yorkshire Haloumi Wrap 18.95

Enjoy a delicious meal of grilled halloumi with rainbow carrots, tenderstem broccoli, and hassleback potatoes, served with gravy.

Stuffed Mushrooms 15.95

Indulge in our Portobello mushrooms filled with soft cheese and spinach, coated with crispy bread crumbs and parmesan cheese. Served with a side of salad and truffle fries, this dish is a taste explosion.

Bring The Beet In 17.95

Beetroot, peppers and quinoa burger with smashed avocado, hummus and tomato relish, served on a brioche bun with chipotle sauce, lettuce, tomato, gherkins, and onions. Served with fries and onion rings

Beyond Meat Burger 18.95

A delicious burger with a patty made of natural plant based ingredients, topped with vegan cheese, lettuce, tomato, gherkins, onions, and chipotle sauce, all nestled within a brioche bun. Served with fries and onion rings.

Really Wild Roots 14.95

Experience a savory combination of maple glazed carrots, hassleback potatoes, falafel, tenderstem broccoli, hummus, and coriander, served with a zesty chili lime dressing.

Camping In The Woods 13.95

Grilled padron peppers, fine beans, grilled halloumi with hummus and balsamic dressing, watercress and chilli flakes, topped with omega seeds

DESSERTS & SHAKES



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Desserts

- Panna Cotta** 10.95
Silky creamy milky vanilla custard served with forest fruits
- Cheese Cake** 8.95
New york style cheese cake served with caramel sauce
- Chocolate Brownie** 8.95
Warm chocolate brownie served with vanilla ice cream and chocolate sauce
- Creme Brulee** 10.95
Creamy vanilla custard, with crunchy caramelised sugar
- Forest Berries Crumble** 10.95
A delightful mixture of forest fruits and berries, served hot with your choice of ice-cream or custard.
- Poached Pear** 10.95
This dish features a poached pear cooked in a blend of spices and sugar and served with biscof, caramel sauce, a wedge of lime, meringue, and ice cream for a sweet and delightful taste.

Milk Shakes

7.95

- Oreo Poureo**
Ice cold Oreo flavoured milkshake with real Oreo pieces
- Hungry Hippo**
A white chocolate, hazelnut and vanilla swampy mess over flowing with whipped cream and a hippo
- Drink The Milkyway**
A swirling chocolatey, starry, cream filled universe that you can drink ! (With Milkyway bar and Magic stars and whipped cream)

CHILDREN'S MEALS

Breakfast Served until 2:00pm

- Mini Woods** 8.45
Cumberland sausage, bacon, egg, toasted bloomer, hash brown and baked beans
- Mini Halal** 8.45
Chicken sausage, Turkey bacon, egg, toasted bloomer, hash brown and baked beans

Brunch & Lunch Served until 2:30pm

- Eggs On Toast** 5.45
Scrambled / fried or poached eggs on toast
- Pancakes** 5.45
American style pancakes served with forest fruits or honey

Mains Served from 2:30pm

- Chicken Tenders** 6.00
Three crispy chicken tenders served with skin on fries
- Burger** 10.00
Beef burger topped with ketchup and cheese, served with skin on fries.
- Rustic Roast** 12.95
Chicken breast, served with tenderstem broccoli and smashed potato, gravy and Yorkshire pudding

Children's Desserts

- Flower pot Ice cream** 2.95
A choice of vanilla or chocolate ice cream topped with oreo crumble
- Brownie** 5.95
Mini warm brownie served with ice cream scoop
- Waffles and Ice cream** 5.95
Warm waffles served with ice cream and maple syrup