

WINTER À LA CARTE - SAMPLE

STARTERS

- Onion and Gruyère focaccia with olive oil and balsamic (V) 7.95
- Salt and pepper squid with garlic chilli butter and garlic aioli (GF) 8.95
- Beef tartare with pickled blackberries, horseradish mayo and potato crisps (GF) 9.95
- Carrot and ginger soup with ‘Stanley’ bread and whipped butter (VG) 7.95
- Flatbread with whipped tahini and grilled courgettes (VG) 8.25
- Caesar salad – smoked bacon, focaccia croutons, soft-boiled eggs and parmesan dressing 7.95
- Crispy smashed new potatoes with romesco sauce and gremolata (VG) 7.95

LARGER PLATES

- Beef and mushroom bourguignon with creamy polenta and crispy enoki (GF) 22.00
- Sun-dried tomatoes and harissa rigatoni with grilled prawns, crispy chickpeas, charred broccoli and crumbled cheese 20.50
- Ras el hanout cauliflower steak, labneh, pistachio gremolata, couscous salad and winter greens (VG) 18.50
- Borlotti bean cassoulet with crispy confit duck leg, blackberry and peppercorn reduction with crispy kale (GF) 22.00
- 10 oz fillet steak, mushroom ragout, red wine reduction, thick-cut chips (GF) 38.00
Add peppercorn sauce 2.50
- Beer-battered haddock, thick-cut chips, mushy peas, dill pickle aioli (GF) 22.00
- The Reserve beef burger, gem lettuce, beef tomato, Monterey Jack cheese, ‘nduja chilli jam, skin-on fries 19.95
- Tanzanian chicken curry with Jollof rice and kachumbari 20.00
- Aubergine schnitzel, fire-roasted veggies and Romesco sauce (VG) (GF) 20.00

WOODSTONE OVEN PIZZAS

- MARGHERITA | mozzarella, tomatoes and basil (V) 18.50
- PEPPERONI | mozzarella, pepperoni and smoked chilli aioli 18.50
- HARISSA CHICKEN | mozzarella, feta harissa chicken, pickled red onion, red pepper, piri piri, garlic aioli 19.95
- BERBERE MUSHROOM | mozzarella, mushroom, caramelised red onion, slow-roasted cherry tomatoes, halloumi and hot honey (V) 18.50

SIDES

- Skin-on fries 6.00
- Onion rings 6.00
- Honey roasted carrots and parsnips 6.50
- Tenderstem broccoli with garlic butter and dukkah 6.50
- Hand-cut chips 6.00
- Butter-whipped potatoes 6.00

LIGHT LUNCH MENU - SAMPLE

SMALL PLATES

7.95

Onion and Gruyère focaccia with olive oil and balsamic (V)

Carrot and ginger soup with ‘Stanley’ bread and whipped butter (VG)

Salt and pepper crispy squid with garlic chilli butter and garlic aioli (GF)

Crispy smashed new potatoes with romesco sauce and gremolata (VG)

Caesar salad – smoked bacon, focaccia croutons, soft-boiled eggs and parmesan dressing

BLOOMER SANDWICHES

11.50

All served with house made bloomer with nacho crisps and salad

Pesto crispy chicken goujons, confit cherry tomatoes, mozzarella and balsamic

Burrata crispy bacon, lettuce, beef tomatoes, chilli jam

Grilled halloumi, caramelised onion, baby spinach romesco sauce

WOODSTONE OVEN PIZZAS

18.50

MARGHERITA | tomatoes, cheese and basil (V)

PEPPERONI | mozzarella, pepperoni and smoked chilli aioli

HARISSA CHICKEN | mozzarella, feta harissa chicken, pickled red onion, red pepper, piri piri, garlic aioli (supplement 1.45)

BERBERE MUSHROOM | mozzarella, mushroom, caramelised red onion, slow-roasted cherry tomatoes, halloumi and hot honey (V)

LARGE PLATES

Beer-battered haddock, thick-cut chips, mushy peas, dill pickle aioli (GF) 22.00

The Reserve beef burger, gem lettuce, beef tomato, Monterey Jack cheese, ‘nduja chilli jam, skin-on fries 19.95

Sun-dried tomatoes and harissa rigatoni with grilled prawns, crispy chickpeas, charred broccoli and crumbled cheese 18.50

Tanzanian chicken curry with Jollof rice and kachumbari 20.00

Aubergine schnitzel, fire-roasted veggies and romesco sauce (VG) (GF) 20.00

SIDES

Skin-on fries 6.00

Onion rings 6.00

Tenderstem broccoli with garlic butter and dukkah 6.50

Hand-cut chips 6.00

DESSERTS

Plain and fruited scones, clotted cream and strawberry jam 8.50

Apple and blackberry crumble with vanilla ice cream (GF) (V) 8.50

Raspberry frangipane tart with raspberry ripple ice cream (V) 8.50

Chocolate and salted caramel ice cream sundae with honeycomb (V) (GF) 8.50

VEGAN MENU - SAMPLE

STARTERS

Crispy smashed new potatoes with romesco sauce and gremolata 7.95

Flatbread with whipped tahini and grilled courgettes 8.25

Carrot and ginger soup with bread 7.95

LARGER PLATES

Creamy polenta with mushroom bourguignon and crispy enoki 20.00

Sundried tomatoes and harissa rigatoni, crispy chickpeas, charred broccoli and vegan cream cheese 18.50

Ras el hanout cauliflower steaks, labneh, pistachio gremolata, couscous salad
and winter greens 18.50

Aubergine schnitzel, fire-roasted veggies and romesco sauce 20.00

SIDES

Skin-on fries 6.00

Tenderstem broccoli 6.50

Honey roasted carrots and parsnips 6.50

Hand-cut chips 6.00

DESSERTS

Apple and blackberry crumble with vegan vanilla ice cream 8.50

Dark chocolate mousse with cherries and whipped vegan cream 8.50

DINNER INCLUSIVE MENU - SAMPLE

Carrot and ginger soup with ‘Stanley’ bread and whipped cream (VG)

Salt and pepper squid with garlic chilli butter and garlic aioli (GF)

Flatbread with whipped tahini and grilled courgettes (VG)



Borlotti bean cassoulet with crispy confit duck leg,
blackberry and peppercorn reduction with crispy kale (GF)

Sun-dried tomatoes and harissa rigatoni with grilled prawns, crispy chickpeas,
charred broccoli and crumbled cheese

Beer-battered haddock, thick-cut chips, mushy peas, caper and pickle mayonnaise (gf)

Aubergine schnitzel, fire-roasted veggies and romesco sauce (VG) (GF)

10 oz fillet steak, mushroom ragout, red wine reduction, thick-cut chips (GF) (supplement of 7.50)

WOODSTONE OVEN PIZZAS

MARGHERITA | mozzarella, tomatoes and basil (V)

PEPPERONI | mozzarella, pepperoni and smoked chilli aioli

HARISSA CHICKEN | mozzarella, feta harissa chicken, pickled red onion, red pepper,
piri piri, garlic aioli

SIDES

6.00

Skin-on fries

Onion rings

Honey roasted carrots and parsnips



Apple and blackberry crumble with vanilla ice cream (GF) (V)

Raspberry frangipane tart with raspberry ripple ice cream (V)

Chocolate and salted caramel ice cream sundae with honeycomb (V) (GF)

YOUNG RANGER’S MENU - SAMPLE

12.50

Seasonal soup, cheese toastie

Battered fish, skinny fries and garden peas

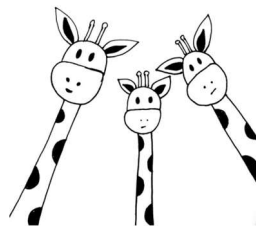
Sundried tomato and harissa rigatoni, parmesan and basil

Jollof rice, Tanzanian chicken curry and kachumbari

Chicken tenders, baked beans and skinny fries

MARGHERITA | tomato ragu - mozzarella - basil (V)

PEPPERONI | tomato ragu - mozzarella – pepperoni sausage



Chocolate and salted caramel sundae with honeycomb

Choc-chip cookie, torched marshmallow, vanilla ice cream and chocolate sauce

Choice of ice cream and sorbets

DESSERTS - SAMPLE

8.50

Apple and blackberry crumble with vanilla ice cream (GF) (V)

Raspberry frangipane tart with raspberry ripple ice cream (V)

Chocolate and salted caramel ice cream sundae
with honeycomb (V) (GF)

Dark chocolate mousse with preserved cherry compote and whipped crème fraîche (VG) (GF)

Choice of ice creams and sorbets