

Starters

Traditional Mixed Olives - 6

A delightful medley of flavours

Classic King Prawn Cocktail - 10

Traditional prawn cocktail, with iceberg lettuce, Marie Rose sauce & buttered bread

Chicken Liver Parfait - 8

A deliciously smooth chicken liver parfait served on toasted sourdough

Houmous - 6

Chickpeas puréed to a texture with olive oil, lemon, garlic and tahini

Tzatziki - 6

Greek yoghurt, mint, cucumber with garlic and dill

Taramasalata - 6

A traditional starter made from fish roe, olive oil, lemon juice

Tyrokafteri - 6

Creamy spiced whipped feta dip

Beetroot Salad - 6

Diced Beetroot coated in a garlic, balsamic vinegar, olive oil & parsley

Potato Salad - 6

New potato chunks dressed in herbs, lemon, parsley & olive oil

Grilled Halloumi - 8

Grilled Cypriot cheese with virgin olive oil

Courgette & Feta Keftedes Starter - 9

Courgette & feta balls in panko breadcrumbs

Grilled Octopus - 14.5

Chargrilled Octopus served with a tangy salsa verde

The Woodman & Olive Sunday Menu

Roasts & Mains

Prime Argentinian Sirloin Beef - 24.5

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

Roast Turkey - 18.5

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

Roast Gammon - 17.5

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

The Woodman Roast Trio - 24

Roast Beef, Gammon, Turkey served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy.

Roasted Cauliflower - 15.5

Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, broccoli, parsnips and gravy

The Woodman Roast Sharing Platter

Roast Beef, Gammon, Turkey, Yorkshire puddings, roast potatoes, honey-roasted carrots, broccoli, parsnips & gravy.

With all the luxury sides; Cauliflower cheese, pigs in blankets, sage & onion stuffing, and Savoy cabbage

For Four - 110

On The coal

Chicken Souvla - 19

Chicken thighs low cooked over charcoal served with salad and the choice of chips or rice

Lamb Souvla - 26.5

Succulent Lamb slow cooked over charcoal served with salad and the choice of chips or rice

Kleftico - 24

Tender slow roasted lamb served with Cyprus potatoes

Beef Burger - 16

Beef patty, in a brioche bun with cheese, lettuce, tomato, onions, mayo and a side of fries

Pork Brizola Tomahawk - 28

700g Tomahawk, marinated in the chef's special recipe with salad and the choice of chips or rice (slightly longer cooking time)

Sides

Three Cheese Cauliflower - 6

Chef's Special Savoy Cabbage - 7

In a creamy sauce with bacon & parmesan

Pigs in Blankets - 5

Four mini pork sausages wrapped in bacon

Sage & Onion Stuffing - 4

Fries - 4

Pilafi Rice - 4

Village Salad - 7

Tomato, cucumber, red onion, olives, Feta and oregano