

The Woodbridge Inn ~ Sunday Menu

~ Sunday 14th April 2024 ~

Starters and Nibbles

Leek and potato soup, warm sourdough bread (v, gfa) 643 kcal 7.25		
Smoked salmon, horseradish yoghurt, cucumber and gin jelly, (gf) 164 kcal 10.95		
Black pudding croquette, cauliflower cheese purée, apple cider jus (gf) 404 kcal 7.95		
Roasted cauliflower, sweet potato, spinach and lentil samosa, mint coconut yoghurt (v) 365 kcal 7.45		
Tempura sardines, caper mayonnaise, cucumber, samphire salad (gf) 444 kcal 7.75		
Chicken liver pâté, onion marmalade, toasted bloomer (gfa) 521 keal 7.95		
Prawns pil pil, roquito peppers, crostini (gfa) 567 kcal 7.95	Hake scampi, tartare sauce (gf) 410 kcal 7.45	
Crispy squid, sweet chilli mango 422 kcal 6.95	Halloumi fries, tomato relish (v, gf) 538 keal 6.75	
Red pepper, tomato hummus, pitta crisps (vg) 516 kcal 5.95	Nocellara, Gaeta, Cerigniona olives (vg, gf) 222 keal 4.95	

Sunday Roasts

Roast beef (served pink), with Yorkshire pudding (gfa) 1184 kcal 20.95 Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1271 kcal 19.95 Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings 1444 kcal 21.95 Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082 kcal 16.45 Roast shoulder of lamb, rosemary red wine gravy (gf) 1150 kcal 24.95

All of the above served with roast potatoes, seasonal vegetables and gravy

Sides

Buttered vegetables (v, gf) 200 kcal 4.25

Pork and apple stuffing (gf) 698 kcal 5.50

Mains & light bites

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45 Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal 16.95 Sweetcorn maakouda fritters, muhammara, herb cous cous, tahini yogurt dressing (vg) 657 kcal 10.95 Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95 Tomato and mozzarella gnocchi, tomato sauce, basil, cavolo nero (v) 716 kcal 16.45 Shropshire blue, spring onion broccoli quiche, (v, gf) 872 kcal 12.45 King prawn linguine, garlic, chilli, parmesan and basil 696 kcal 13.95 Smoked haddock and salmon fishcake, lemon, dill hollandaise, poached egg (gf) 541 kcal 14.95

Sides

Fries (vg, gf) 377 kcal 4.50

Chunky chips (vg, gf) 535 kcal 4.50

Garlic bread, cheese (v) 621 kcal 5.95

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95 Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479 kcal 7.95 Lemon and mascarpone cheesecake, raspberry sorbet (v) 505 kcal 8.25 Syrup sponge pudding, vanilla custard (v) 606 kcal 7.95 White chocolate and raspberry bread and butter pudding, vanilla custard (v) 596 kcal 8.25 Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95 Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.45 A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) 820 kcal 12.95

Cheshire Farm Ice Cream & Sorbet

Three scoops (vg, gf) 221 kcal 7.50, Two scoops (vg, gf) 148 kcal 5.00, One scoop (vg, gf) 74 kcal 2.50

Ice Cream; Vanilla (v, gf) 127 kcal, Chocolate (v, gf) 127 kcal, Honeycomb (v, gf) 137 kcal, Raspberry Ripple (v, gf) 128 kcal, Coconut (v, gf) 219 kcal, Vegan Vanilla (vg, gf) 75 kcal

Sorbets; Bramley Apple Sorbet (vg, gf) 65 kcal, Blood orange Sorbet (vg, gf) 56 kcal, Milk chocolate sorbet (v, gf) 100 kcal, Passion Fruit Sorbet (vg, gf) 60 kcal

Small Pudding & a Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf)Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45 580 kcal 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Hot Drinks

All hot drinks are served with a gluten free flapjack

Cafetière of coffee (v, gf) 47 kcal 3.95	Americano (vg, gf) Okcal 3.75
Cappuccino (v, gf) 81 kcal 3.95	Latte (v, gf) 94 kcal 3.95
Espresso (vg, gf) 0 kcal 3.45	Double espresso (vg, gf) 1 kcal 3.75
Flat white (v, gf) 33 kcal 3.95	Irish coffee (v, gf) 135 kcal 7.95
Selection of tea (v, gf) 24 kcal 3.95	Hot chocolate (v, gf) 298 kcal 4.45
Tea selection: English Breakfast, Decaf Breakfast, Earl Grey, Peppermint, Green, Fruit, Lemongrass & Ginger	

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.