SUNDAY MENU

THE WOODFALLS NEW FOREST

BAR SNACKS

Whipped Mozzarella 5.75
Crostini

Chickpea Chips 5.75
Honey & maple

Tater Tots 6.50
Choose from; Truffle & parmesan, Cajun or Pesto

Halloumi Fries 7.50
Hot honey

Marinated Olives 5.00

PROPER ROASTS

All served with roast potatoes, seasonal vegetables, yorkshire pudding and proper gravy

½ Roasted Chicken 16.00 / 20.00

Sirloin of Hampshire Beef 19.00 / 23.50

Porchetta Pork 16.50 / 20.50

Nut Roast (vg) 18.50

SHARING BOARD *For Two*

Roasted Chicken, Sirloin of Hampshire Beef & Porcetta Pork 50.00
Served with, seasonal vegetables, cauliflower cheese, yorkie, unlimited gravy & roast potatoes

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional

Nearly everything on our menu can be made Gluten-free upon request, please ask your server if you require this

Perfect to start or sharing plates

SMALL PLATES

Chef's Soup of the Day 7.75
Please ask your server for details, crusty bread

Chorizo Scotch Egg 8.75
Bravas sauce

Crispy Salt & Pepper Squid 8.75
Yuzu mayo

Bang Bang Cauliflower (vg) 8.50
Texan corn salsa

Cornflake Chicken 8.75
Peanut satay

Isle of Wight Caprese Salad 9.50
Whipped mozzarella, smoked tomato balsamic, basil

DON'T FANCY A ROAST?

Ale Battered Fish & Chips 17.50
Fat-cut chips, mushy peas, tartare sauce
Add chip shop curry - 2.00

Woodie's Burger (vgo) 18.50
Prime beef patty, lettuce, house pickles, aged cheddar, 'slaw, thin-cut fries
Add bacon - 2.50

Spring Pea & Asparagus Risotto (vgo) 16.50
Peashoots, lemon oil, Old Winchester
Add chicken - 4.50

Sirloin of Beef Ciabatta 14.75
Hampshire beef, horseradish, gravy

Porchetta Pork Ciabatta 12.75
Apple sauce, gravy

Torn Chicken Ciabatta 12.75
Cranberry sauce, stuffing, gravy

Mediterranean Salad 14.75
Crispy chickpea panella, gem lettuce, cucumber, tomato, olives, pickled shallots

EXTRAS

Cauliflower Cheese (v) 5.50

Roasties 4.50

Pigs in Blankets 5.50

Seasonal Veg (v) 5.00

Yorkie (v) 2.00

SWEET TOOTH

Classic Italian Tiramisu 8.50
Coffee liqueur, cream

Poached Pear 8.25
New Forest ice cream

Sticky Toffee Pudding 8.50
Toffee sauce, New Forest salted caramel ice cream

Warm Brownie 8.25
Chocolate sauce, chocolate soil, New Forest vanilla ice cream

Crumble of the Day 8.50
Please ask your server for deatils

Selection of Ice Creams & Sorbets 6.00 / 7.50
Please ask your server for details

Cheese Board 12.50
Selection of English cheese, iced grapes, biscuits, red onion chutney

LIQUID PUDDINGS

The Ferrero 11.50
A velvety blend of Grey Goose vodka, Frangelico, rich chocolate and fresh cream, delivering everything you love about a Ferrero Rocher in one luxurious glass

Crunchie Bar 9.25
Chocolate liqueur and vodka shaken with honeycomb syrup for a silky, golden cocktail packed with that unmistakable Crunchie sweetness.

Tiramisu Martini 10.00
A decadent Italian-inspired serve with Kahlúa, Marsala, vodka and cream; rich coffee notes, soft sweetness, and all the comfort of the classic dessert.

Irish Coffee 7.50
A warming classic blending our rich roasted coffee with smooth Irish whiskey topped with cream.

We also have a wide selection of hot drinks