

## BAR NIBBLES

Marinated olives, vegan 'feta'	7.00	Cauliflower tempura, buffalo mayo	7.00
Baked bread, roast garlic & herb butter	6.00	Mozzarella sticks, spiced marinara	7.50
Salt & vinegar whitebait	8.00	Salt & chilli calamari, roasted garlic aioli	7.00

## STARTERS

Squash, chilli & coconut soup, toasted seeds, lime crème fraîche (v)	8.00
Garlic & chilli prawns, toasted sourdough, charred lemon	9.00
Salt & pepper tofu, coriander pesto, red pepper coulis (ve)	8.00
Ham hock croquette, pea puree, pickled apple	9.00

## CLASSICS

Double cheeseburger, two 4oz patties, American cheese, red onion, tomato, pickles, burger sauce	17.00
Jake's IPA battered fish, triple-cooked chips, pea purée, curry sauce, pickled onion	17.00
Pressed ham hock terrine, crispy hens' egg, triple cooked chips, wholegrain mustard sauce	15.00
Creamed mash topped fish pie, charred tenderstem broccoli	18.00

## MAINS

Flat iron steak, cooked pink, triple-cooked chips, peppercorn sauce	18.00
Artichoke & truffle ravioli, pesto & pine nuts (ve)	16.00
Crispy Katsu chicken curry, sticky coconut rice, pickled vegetables	15.00
Kimchi fried rice, sesame tofu, soy & ginger dressing (ve)	15.00

## SIDES £5 each

Fries, <i>Parmesan</i>	Buttered spring greens & peas
Wild garlic mash	Rocket salad, <i>pine nuts, Parmesan, balsamic</i>
Charred purple sprouting broccoli, <i>lemon oil</i>	

## LUNCH

Served 12pm - 3pm Monday to Thursday & 12pm - 6pm Friday - Sunday

Chargrilled chicken Caesar, Parmesan, anchovies, croutons	13.00
Minute steak ciabatta, red onion chutney, watercress	12.00
Poke bowl, avocado, kimchi, charred broccoli, squash, soy and ginger (ve)	12.00
Mug of soup, toasted cheese sandwich (v)	9.00
'Mini' fish & chips, Jake's IPA battered fish, triple cooked chips, pea purée, curry sauce	11.00
Warm quiche, potato salad (v)	14.00

## SANDWICHES

Smoked salmon & crème fraiche, on sourdough	10.00
Classic 'chicken & bacon' club	10.00
Heritage tomato, mozzarella & pesto, on sourdough (v)	10.00
Add fries	3.00

## DESSERTS

Chocolate brownie, hazelnut, salted caramel	8.50
Lemon meringue pie, raspberry sorbet	8.00
Peach & raspberry crumble, amaretto custard	8.00
Selection of Solley's ice creams & sorbets	6.00

## DESSERT WINE

Petit Guiraud, Sauternes, 2017 (125ml)	12.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml	3.50
Quinta Do Vallado 10yr Tawny, Douro Valley, Portugal, 125ml	15.00

### TEA

English Breakfast	3.50
Sweet Chamomile	3.50
Green Tea	3.50
Mixed Berry	3.50
Rooibos	3.50
Peppermint Team	3.50
Earl Grey	3.50

### COFFEE

Espresso	3.00
Macchiato	3.50
Flat White	3.50
Cappuccino	3.50
Latte	3.50
Hot Chocolate	3.75

[www.thewoolly.com](http://www.thewoolly.com)

*If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.  
A discretionary service charge of 10 % will be added to your bill.*