

THE WOODMAN ARMS FOOD MENU

NIBBLES

Bread Wheel served with Balsamic Vinegar and Olive Oil (v)
Whole £5.00 1/2 Wheel £2.95

Mixed Marinated Olives
£2.50

Garlic Bread £2.75 (v)
Garlic Bread with Cheese £3.00 (v)

Pot of Nuts £2.75 (v)

Choose From:

- Wasabi
- Salted Cashews
- Pistachios

STARTERS

Fresh Homemade Soup of the Day served with Bread and Butter
£5.00 (v)

Deep Fried Whitebait served with Homemade Tartare Sauce and Salad Garnish
£6.25 (v)

Chicken Liver and Cognac Pate served with Warm Toast & Chutney
£6.95

Sizzling Tiger Prawns in a Garlic and Spicy Tomato Sauce served with Bread and Butter
£7.75

Baked Mini Camembert with Rosemary and Garlic served with Chutney and Bread
£7.50 (v)

Creamy Garlic Mushrooms with Salad Garnish and Bread
£6.95 (v)

VEGETARIAN DISHES

Mediterranean Vegetable Puff Pastry Parcel with Cheese Sauce served with Chips and Salad
£10.50 (v)

Homemade Veggie Burger in a Deli Roll with Tomato, Red Onion & Lettuce served with Chips
£9.95 (v)

Homemade Nut Roast served with New Potatoes and Seasonal Vegetables
£10.95 (v)

Moroccan Spiced Vegetable Tagine served with Coriander Cous Cous
£11.95 s/a £9.00 (v)

Our food is freshly prepared with locally sourced produce. Please allow up to 30 minutes during busy times.

20% off all food from this menu Monday-Friday between 12-1pm and 6-7pm. Pre booked Tables only.

WOODMAN FAVOURITES

Chicken Breast filled with Applewood Cheese, wrapped in Parma Ham served on Mash with a Creamy Mushroom Sauce and Seasonal Vegetables
£12.95

Lambs Liver & Bacon with Onion Gravy served on Mash Potato with Seasonal Vegetables
£13.95 s/a £11.75

Homemade Steak and Fullers Ale Pie with a Puff Pastry Lid served with Chips and Garden Peas
£10.95 s/a £ 9.25

Vegetable Stir Fry with Soy and Sweet Chilli Sauce served on a bed of Rice. £9.75 (v)

Add

- Chicken £1.25
- King Prawn £2.25

Beef Wellington- 4oz Fillet Steak with Pate wrapped in Pastry served with a Peppercorn Sauce, Roasted New Potatoes and Seasonal Vegetables
£18.95

Lamb Shank in Red Wine and Rosemary Gravy served on a Bed of Mashed Potato with Seasonal Vegetables
£15.95

Woodies Burger served in a Deli Roll with Lettuce, Tomato & Red Onion
Choose From:

- Grilled Chicken £10.75
- 100% British Beef £9.75

Add

- Cheese £1.00
- Bacon £1.00

Three Butchers Sausage with Onion Gravy, Mash and Seasonal Vegetables
£9.95 s/a £8.25

Homemade Sussex Smokie-Smoked Haddock and Prawns in a Cheese Sauce served with Bread and Seasonal Vegetables or Salad
£13.95 s/a £11.25

Grilled Haddock on Spinach and Peas, topped with a Poached Egg, served with New Potatoes and a Cheese Sauce
£12.95 s/a £10.95

Fresh Haddock in Our Own Beer Batter served with Chips, Garden Peas & Homemade Tartare Sauce
7/8oz £11.95 s/a £8.95

GRILLS

Gammon Steak with Fresh Pineapple, Fried Egg, Chips and Grilled Tomato
£11.95

STEAK

- 8oz Rib Eye £18.00
- 4oz Fillet £13.00
- 8oz Fillet £25.00
- 8oz Rump £12.00

Served with Chips, Vine Tomatoes, Salad and Flat Mushroom.

Add one of our Homemade Sauces £1.50 extra

- Peppercorn
- Blue Cheese

SIDE ORDERS

Side Salad £2.25

Seasonal Vegetables £2.25

Onion Rings £1.50

Chips £2.75

DESSERTS

Homemade Fruit Crumble
£5.50

Homemade Bread and Butter Pudding
£5.50

Homemade Cheesecake
£5.50

Classic Crème Brûlée
£5.00

Cherry Glory- Biscuit, Caramel & Black Cherries with Vanilla Ice Cream
£5.50

Cheese served with Crackers and Grapes £7.50
Add a glass of LBV Port
£3.10 (50ml)

Selection of Yorvale Ice-Cream
£1.95 per scoop

DIGESTIVES

Brandy from £2.20

Calvados £3.50

Baileys £2.60

Single Malt from £3.50

Amaretto £3.00

HOT DRINKS

Flat White Coffee £2.20

Cappuccino £2.50

Latte £2.65

Espresso £1.90

Double Espresso £2.20

Floater Coffee £3.00

Add a Liqueur £2.00

Pot of Tea - English Breakfast £1.95

Fruit Tea & Mint Tea £1.95

s/a = smaller appetite

The Woodman Arms, Hammerpot, Littlehampton, BN16 4EU

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THE WOODMAN ARMS DRINKS MENU

APERITIFS

Prosecco(Italy)

200ml Baby bottle **£4.95**

Kir Royale **£5.70**

Peach Bellini **£5.70**

Bloody Mary - Tomato Juice, Vodka, Tabasco, Worcester Sauce, Celery Salt, Sherry & Lemon Juice **£6.50**

Virgin Mary **£2.20**

Winter Pimms with Warm Apple Juice & Sliced Apple **£3.95**

Mulled Wine Served Warm with Orange Slice **£3.95**

Moscow Mule- Vodka, Fiery Ginger Beer with a dash of Angostura **£4.00**

Virgin Mule **£2.00**

CHAMPAGNE & SPARKLING WINE

Prosecco Conegliano Brut, Mainet (Italy) £19.00

A very popular fizz with a great flavour. Aromas of accacia flowers, this wine is intensively fruity with touches of honey.

Champagne Brut, Collet (France) £35.00

Golden in colour, robust & well structured with a long finish.

Champagne Brut Rose, Raoul Collet (France) £40.00

Hint of strawberries & raspberries on the nose, following through to a full, creamy palate.

Veuve Cliquot- Yellow Label (France) £49.50

Classic & popular with flavours of apricot, peach & vanilla

ROSE WINE

Zinfandel Rose Cutlers Crest (USA) £15.00

Pale Pink, light & fruity with flavours of wild strawberries & Peaches

175ml **£4.00** 250ml **£5.30**

Pinot Grigio, San Valentino Rose (Italy)£16.00

A wine with an attractive 'blush' pink colour. Delicate wild -strawberry flavours balanced by a crisp citrus finish.

175ml **£4.25** 250ml **£5.65**

Sancerre Rose, Domaine De Durand (Loire)£25.00

Gently pressed to reveal mouth-watering raspberry & redcurrant aromas & flavours, with a gorgeous salmon pink colour. A real treat for all rose fans.

WHITE WINE

Griffin Ridge White Vin De Pays D'oc

£14.00

Quite Dry, Fresh & Clean. An Easy Drinking Wine.

175ml **£3.75** 250ml **£5.00**

Sauvignon Blanc, La Palma (Chile)

£15.00

Refreshingly crisp, light-bodied & dry with a delicate aroma of gooseberries.

175ml **£4.00** 250ml **£5.30**

Chardonnay, La Palma (Chile)

£15.00

Medium bodied, complex and tasty, a great food wine.

175ml **£4.00** 250ml **£5.30**

Piersporter Michelsberg, Robert

Muller (Germany) £15.00

Classic medium-sweet Mosel wine with a fragrant, grapey character

175ml **£4.00** 250ml **£5.30**

Pinot Grigio, San Valentino Puglia

(Italy) £16.00

Pale straw colour. Delicate floral aromas with a hint of citrus. Light, crisp and refreshing with a citrus fruit note

175ml **£4.25** 250ml **£5.65**

Sauvignon Blanc, Marlborough,

Essenze (New Zealand)£16.50

Intensely young and vibrant, full of upfront grassy, blackcurrant and gooseberry flavours. Perfect accompaniment to fish.

175ml **£4.35** 250ml **£5.85**

Rioja, Marques del Atrio (Spain)

£16.50

Offers an intense aroma of flavours & green apples, & is full, tasty & fruity on the palate.

Gavi D.O.C.G, Antario (Italy)

£19.00

Extremely characterful, this wine has an intense bouquet, with a fresh, fruity palate, reminiscent of almonds.

Albarino, Lolo Rias Baixas (Spain)

£19.00

An assertive bouquet of herbs and fruits. Notes of grass and it finishes unexpectedly dry

Gewurztraminer Reserve Cuvee St

Remy, Wunsch et Mann (Alsace)

£23.00

Floral & perfumed on the nose, quite full on the palate with hints of lychee fruit.

Sancerre, Domaine De Durand (Loire)

£25.00

Flinty & fruity, this wine has a wonderful nose with distinct gooseberry & blackcurrant flavours. Dry, with an elegant finish.

Pouilly Fume, Domaine Jean-Claude

Chatelin (Loire)£28.00

Classic, dry, full of crisp, fresh fruit, with an elegant ripe finish.

RED WINE

Griffin Ridge Red Vin De Pays D'oc

£14.00

Ideal House Wine, Quite Dry, Fresh & Clean. An Easy Drinking Wine.

175ml **£3.75** 250ml **£5.00**

Merlot, La Palma (Chile) £15.00

Deep colours, with flavours of plums, mint & oak.

175ml **£4.00** 250ml **£5.30**

Malbec, La Palma (Chile)

£15.00.

Smooth and rich with classic characteristics of blackberries & cherries

175ml **£4.00** 250ml **£5.30**

Rioja, Marques Del Atrio, Tempranillo

(Spain) £16.50

Intense aroma of flavours. Full tasty and fruity on the palate.

175ml **£4.35** 250ml **£5.85**

Richland's Black Shiraz (Australia)

£18.00

Sensational smooth and strong! Very ripe blackberry & black cherry flavour

175ml **£4.55** 250ml **£6.10**

Pinot Noir, Trivento Tribu (Argentina)

£16.00

Red fruits & violets, young with a touch of smooth oak. Fresh & light red.

Rioja, Marques del Atrio Reserva

(Spain)£23.00

Bright Ruby red. Ample, silky well balanced taste, with certain complexity and great persistence.

Cabernet Sauvignon, The Colonial

Estate 2005 (Australia) £27.00

Hand-picked & aged in French & American oak, this is an inky black, deep flavoured wine.

Chianti Classico, Villa Cafaggio 2006

(Italy)£25.00

This is lovely stuff packed with cherries, violets & blackberries, with just enough tannin.

Saint Emilion Grand Cru, Chateau

Teyssier 2006 (Bordeaux) £34.00

With perfumed fruit & plenty of oak, this is a rich & opulent wine.

Chateau Potensac, Medoc 2009

£38.00

Dense, rich and full-bodied with lots of freshness, this wine reveals abundant red and blackcurrant fruit, a distinctive minerality and a plush full bodied mouth feel.

Amarone Della Valpolicella, Guiseppe

Campagnola 2002 (Italy)£40.00

Grapes are laid out on a straw mat to dry. The small amount of juice produced makes a full bodied and powerful wine