



# FOOD

THE WOODS  
BAR & KITCHEN

FOLLOW US ON



Served 12am – 9pm, Monday – Saturday

## TO NIBBLE & SHARE

<p><b>Cured Meat &amp; Cheese Board</b> £10.95 (please see server for wine pairing) <i>Serrano ham, chorizo, pastrami, Scottish brie, cheddar &amp; blue cheese served with bread &amp; oil</i></p>	<p><b>House Breads &amp; Oils</b> £3.95 <i>A selection of house breads, olive oil &amp; balsamic with optional butter</i></p>	<p><b>Bread Sticks &amp; Aioli</b> £2.95</p>
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## TO START

<p><b>Soup (v)</b> £4.25 <i>Crusty bread of the day &amp; sea salt butter</i></p> <p><b>Haggis Spring Roll</b> £5.25 (vegetarian option available) <i>Handmade spring rolls filled with haggis, cauliflower puree &amp; whisky jus</i></p>	<p><b>Scotch Egg</b> £5.95 <i>Breaded Stornoway black pudding &amp; soft yoked Scotch egg, toasted cumin &amp; saffron aioli</i></p> <p><b>Potted Chicken Liver Pate</b> £4.95 <i>Smooth homemade chicken liver pate crusty bread &amp; sticky red onion chutney</i></p>	<p><b>Crayfish Cocktail (gf)</b> £5.95 <i>Scottish crayfish bound in a spiced marie rose sauce, crisp lettuce, dill crème fraiche served with house bread &amp; butter</i></p> <p><b>Grilled Goats Cheese Crostini (v)</b> £4.95 <i>Grilled goat's cheese on crostini bread, beetroot carpaccio, fresh rocket &amp; apple</i></p>
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## OFF THE STONE

All our pizzas are made fresh in house and our base sauce is tomato and basil

<p><b>Margarita (v)</b> £7.95 <i>Tomato &amp; mozzarella</i></p> <p><b>Pepperoni</b> £8.50 <i>Pepperoni &amp; mozzarella</i></p> <p><b>Courgette &amp; Rocket (v)</b> £8.50 <i>Mozzarella, courgette &amp; rocket</i></p> <p><b>Spicy Chicken &amp; Haggis</b> £9.50 <i>Mozzarella, chicken, red chilli, haggis</i></p> <p><b>Chorizo &amp; Fresh Buffalo Mozzarella</b> £8.50 <i>Chorizo &amp; fresh buffalo mozzarella</i></p> <p><b>The Woods Pizza (v)</b> £8.50 <i>Sticky red onion jam, wild mushroom, goat's cheese, toasted pine nuts finished with white truffle oil</i></p> <p><b>Add Extra Topping for £1.25:</b> Black Pudding, Smoked Streaky Bacon, Haggis, Veg Haggis, Monterey Jack Cheese, Caramelised Onion Jam, Wild Mushroom, Chorizo, Chicken, Buffalo Mozzarella, Pepperoni,</p>
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## TO FOLLOW

<p><b>The Steak &amp; Ale Pie</b> £13.50 <i>Homemade individual beef cheek pie made with Caledonia Edinburgh Castle Ale served with buttered greens, a choice of hand-cut chips or creamed potato and a pot of beef &amp; ale gravy</i></p> <p><b>Chicken &amp; Scotch Egg</b> £11.50 <i>Roast chicken supreme, crisp black pudding Scotch egg, tender stem broccoli, mini fondant potato &amp; green peppercorn &amp; brandy sauce</i></p> <p><b>Black Pudding &amp; Apple Bangers &amp; Mash</b> £10.95 <i>Roasted black pudding &amp; apple sausages, chive mash, caramelized red onion jus</i></p> <p><b>Mac &amp; Cheese (v)</b> £7.50 <i>Macaroni shells bound in a cheese &amp; chive sauce, topped with parmesan crumble and served with garlic bread</i></p> <p><b>Ale Battered Haddock</b> £9.95 <i>Crisp batter made with Coast to Coast Scottish Pale Ale with twice cooked hand-cut chips, pea ketchup &amp; chunky tartar</i></p> <p><b>Goats Cheese &amp; Wild Mushroom Pappardelle (v)</b> £9.95 <i>Pappardelle pasta cooked al dente, bound in a wild mushroom &amp; white truffle sauce and finished with goat's cheese and pine nuts</i></p>
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## THE GRILL

All our Burgers are freshly prepared in house & are served on a focaccia bun with burger salad, hand-cut chips & coleslaw

<p><b>7oz Pork &amp; Chorizo Burger</b> £10.50 <i>7oz handmade pork &amp; chorizo burger with smoked cheese, caramelised onion jam, chipotle mayo</i></p> <p><b>7oz Woods Beef Burger</b> £9.95 <i>7oz handmade beef burger topped with Monterey jack cheese &amp; maple bacon, chipotle mayo</i></p> <p><b>Cajun Chicken Burger</b> £9.95 <i>Blackened Cajun chicken burger, chipotle mayo</i></p> <p><b>Vegetarian Haggis Burger (v)</b> £9.95 <i>Burger patty made with vegetarian haggis, Monterey jack cheese with toasted cumin &amp; saffron aioli</i></p> <p><b>Add Extra Topping for £1.25:</b> Black Pudding, Smoked Streaky Bacon, Haggis, Veg Haggis, Monterey Jack Cheese, Caramelised Onion Jam, Wild Mushroom, Chorizo</p> <p><b>8oz 28 day dry age Flat Iron Steak (gf)</b> £15.95 <i>Cooked how you like it, with two ale battered onion rings, hand-cut chips, roast mushroom and peeled tomato</i></p> <p><b>7oz Steak au Poivre (gf)</b> £14.95 (please see server for today's cut) <i>Peppered steak of the day, cooked how you like it, crisp fried rocket, pepper sauce &amp; fries</i></p>
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## ON THE SIDE

<p><b>Green Peppercorn &amp; Brandy Sauce (gf)</b> £1.75</p> <p><b>Beef &amp; Ale Gravy (gf)</b> £1.75</p> <p><b>Wholegrain Mustard Cream</b> £1.75</p> <p><b>Mac &amp; Cheese Gratin (v)</b> £3.95</p> <p><b>Cauliflower Cheese Gratin (v)</b> £3.95</p>	<p><b>Creamed Potato (gf) (v)</b> £2.95</p> <p><b>Hand-Cut Twice Cooked Chips (v) (gf)</b> £2.95</p> <p><b>Skinny Fries (v) (gf)</b> £1.95</p> <p><b>Parmesan &amp; Truffle Fries (v) (gf)</b> £2.50</p>	<p><b>Ale Battered Onion Rings (v)</b> £2.95</p> <p><b>House Buttered Greens (v) (gf)</b> £3.95</p> <p><b>House Salad (gf)</b> £1.95</p> <p><b>Garlic Bread (v)</b> £1.95</p>
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## TO FINISH

<p><b>Warm Sticky Caramel Pudding (v)</b> £5.25 <i>Hot toffee sponge soaked in homemade salted caramel with honey comb, banana &amp; caramel ice cream</i></p> <p><b>Fresh Strawberry Eton Mess (v) (gf)</b> £5.75 <i>Macerated strawberries &amp; lime, fresh strawberries, freshly whipped cream, homemade meringues</i></p>	<p><b>Rhubarb &amp; Bramble Crumble (v)</b> £5.75 <i>Stewed rhubarb &amp; brambles served in a sweet tart topped with crumble mix, rhubarb &amp; custard ice cream, candied rhubarb</i></p> <p><b>Ice Creams &amp; Sorbets (v) (gf)</b> £3.95 <i>All of our ice creams &amp; sorbets are provided by Equis of Hamilton please see server for selection</i></p>	<p><b>Scottish &amp; French Cheese Board (v)</b> £7.95 <i>A selection of Scottish &amp; French cheeses, chutney, grapes &amp; oat cakes</i></p>
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