

TRADITIONAL GREEK HUMMUS AND
DIPPING OILS (VE, GF) 3.50
focaccia, baked ciabatta sticks

APPETISERS

GARLIC & HERB MARINATED OLIVES (VE, GF) 3.50

GARLIC FLATBREAD (V) 3.50

STARTERS

VELVETY CHICKPEA SOUP (VE, GF) 4.50
socca croutons

Did you know?

Socca is a chickpea pancake delicacy from the South-East of France, particularly around Nice. It's said that the batter was first created to pour on the heads of the invading Turkish army in the 1540's after the Niçois army ran out of ammunition.

BURRATA MOZZARELLA &
VINE TOMATO (V, GF) 5.95
extra virgin basil oil, balsamic reduction

CHARRED BRUSCHETTA (VE) 4.95
caponata vegetables, dressed rocket

KING PRAWNS (GF) 6.95
garlic & herb butter

Try this with a refreshing glass of our bubbly organic prosecco 7.50 (125ml)

CRISPY SQUID RINGS 6.95
lemon mayonnaise, lemon wedge

LEMON, GARLIC, ROSEMARY & THYME
MARINATED CHICKEN WINGS (GF) 6.95
fresh tomato & basil salsa

BAKED GOATS CHEESE (V) 5.50
ciabatta croute, onion marmalade

WILD MUSHROOM GNOCCHI (VE) 4.95
spinach, tomatoes

CURED MEAT PLATE 7.50
Woburn Farm prosciutto, lightly peppered
pastrami, Milano salami, bocconcini
mozzarella, olives, clay warmed focaccia

PIZZA

FRESH FROM THE CLAY OVEN

MARGHERITA PIZZA 10.50
tomato sauce, mozzarella, Parmesan, basil

SICILIAN PIZZA 12.95
mozzarella, salami, pepperoni

PORTUGUESE PIZZA 12.95
ham, olives, onions, eggs

GREEK PIZZA (V) 12.95
feta, olives, artichokes, sundried tomatoes,
red onion, spinach, peppers

SPANISH PIZZA 12.95
chorizo, chilli, Manchego cheese, tomatoes

VEGETABLE CALZONE (VE) 12.95
roasted Mediterranean vegetables, rich tomato
sauce

**Gluten free pizza and vegan cheese available
please ask your server**

PASTA & SALAD

CANNELLONI (VE) 10.50
roasted Mediterranean vegetables, rich ragu sauce,
baked in the clay oven

PRAWN & CRAB RAVIOLI 14.50
braised fennel, gin beurre blanc

CARBONARA LINGUINE 12.50
lardons of smoky bacon, Portobello mushroom, white
wine

LAMB & PORK MEATBALLS 11.95
strozzapreti pasta, roasted tomato sauce, rocket and
Parmesan

OPEN LASAGNE 10.95
slow cooked beef ragu, fresh lasagne, Pecorino bécha-
mel sauce, shaved Parmesan and rocket
**Paired perfectly with our smooth Italian Chianti 6.50
(175ml)**

GREEK FETA SALAD (V, GF) 10.95
baby gem lettuce, cherry tomatoes, cucumber, green
peppers, red onion, olives, feta cheese, lightly dressed
with olive oil

VERDURA SALAD (VE, GF) 9.95
chargrilled courgettes, aubergines, peppers, red onion,
rocket and basil oil

FROM THE GRILL

CHARGRILLED CHICKEN BREAST (GF) 10.95
roasted Mediterranean vegetables,
sun blushed tomatoes, pesto dressing

CHARRED COD LOIN (GF) 11.95
braised lentil broth, vegetables &
pancetta

GRILLED FILLET OF SEA BASS (GF) 15.95
tomato, onion & new potato salad,
fine beans

SEARED RUMP OF LAMB (GF) 18.95
sautéed cavolo nero, Chantenay carrots,
red wine jus

8OZ SIRLOIN STEAK 25.95
grilled vine tomatoes, Birra Poretti
onion rings, skinny fries, peppercorn
or blue cheese sauce

CHARGRILLED KEBABS
braised savoury rice, charred
flatbread, tzatziki, tomato &
onion salad

~ Chicken & chorizo 13.95
~ King prawn & tuna 16.50
~ Paprika dusted halloumi 13.50

served on red onions, courgettes
& mixed peppers

WOODLANDS BURGER 13.95
Prime Woburn Farm beef burger, crispy serrano ham,
Manchego cheese, lettuce, beef tomato and burger relish,
served on toasted brioche with skinny fries

SIDES

ROASTED MEDITERRANEAN
VEGETABLES (VE, GF) 3.50

ROCKET & PARMESAN SALAD
(V, GF) 3.50

SWEET POTATO FRIES (VE, GF) 2.95
rock salt

GARLIC FINE BEANS (VE, GF) 2.95
flaked almonds

SKINNY FRIES (VE, GF) 2.95
add parmesan for 1 (GF)

THYME ROASTED NEW
POTATOES (VE, GF) 2.95

DESSERTS

SICILIAN LEMON TART (V) 6.25
lemon mascarpone

RASPBERRY CHEESECAKE (V) 5.95
macerated summer berries

TRADITIONAL TIRAMISU (V) 5.50
coffee soaked sponge, Marsala wine

CHOCOLATE & AMARETTO MOUSSE (V) 6.50
almond biscotti

VANILLA BEAN PANNACOTTA (GF) 4.95
honeyed figs, pistachio crumb

THE OLIVE CHEESE BOARD 7.95
Manchego cheddar, soft creamy Dolcelatte,
Brebis Al Romero and French brie, bread
crackers, chutney, sweet peppers & sundried
tomatoes

AFFOGATO (V) 4.95
Madagascan vanilla gelato, espresso shot, almond biscotti
Turn it 'tipsy' with a shot of Amaretto or Kahlua for 3.95

GELATO/SORBET (V, GF) 3.95
two scoops of gelato or sorbet, please ask for today's
flavours (vegan flavours available)

Please ask your server for our vegan dessert of the day