

# WOODLANDS PARK

HOTEL  
COBHAM, SURREY

## **A Warm Welcome**

John Stephens, Executive Chef, and his team welcome you to try this seasonal menu of modern British dishes; prepared with care using the finest local ingredients.

### **To start**

#### **Soup of the day (ve) £7**

Made fresh daily from local produce

#### **John Ross Jnr. Scottish smoked salmon £12/20**

Baby capers, horseradish & cress

#### **Smooth chicken liver pâté £12**

Toasted brioche, green tomato & apple chutney

#### **Heritage tomato & oak-aged balsamic (ve) £9**

Topped with vegan feta cheese

#### **Homemade salt beef £12**

Piccalilli, Secrett's of Milford leaf salad

### **Main course**

#### **Himalayan salt-aged sirloin of beef £32**

Grilled flat mushroom, cherry vine tomatoes, sea salted hand-cut chips, peppercorn sauce

#### **Slow-cooked Snowdonia mountain lamb shoulder £24**

Watercress mash, heritage carrots, rosemary-scented jus

#### **Cajun rubbed Gloucestershire Old Spot pork cutlet £19**

Crushed Jersey potatoes, buttered spinach

#### **Mediterranean vegetable tian (ve) £15**

Tomato ragù, rocket pesto

#### **Summer herb gnocchi (ve) £14**

Sun-blushed tomatoes and basil

#### **Catch of the day £20**

Jersey royal potatoes, buttered samphire, tenderstem broccoli, parsley and lemon

#### **A discretionary service charge of 10% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.

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## Desserts

**Dark chocolate marquis & Baileys sorbet £9**  
Crème anglais

**Apple & forest berry crumble £9**  
Vanilla custard

**Woodlands' mess £8**  
Local strawberries, whipped cream & sweet chewy meringue

**Coconut panna cotta (ve) £8**  
Frozen blackberries, oat granola

**Selection of ice creams and sorbets £7**

**English cheeseboard £15**  
Grapes, quince paste, crackers

**Coffee & petit fours £5**

*Please ask to see our Benson's menu for alternative food choices*

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