

Dinner Menu

SERVED 5 - 9 PM

STARTERS

Southern Fried Chicken Tenders £7

Served with a BBQ Mayo Dip and Watercress Salad (2,4)

Salt & Pepper Squid £7.95

Served with a Mediterranean Style Salad and a Lemon and Herb Vinaigrette (2,3,14)

Goats Cheese & Caramelised Red Onion Tart (v) £7.50

Served with a Rocket, Pine Nut, Parmesan Salad and a Balsamic Reduction (2,4,7,14)

Smoked Duck Pieces £8

On Chicory served with Pickled Pear, Peach and a Blackberry Gel (14)

Teriyaki Cauliflower Bites (ve) £7

Served with Chili, Spring Onion, Coriander Garnish and Garlic Aioli (2,12,13)

Soup of the Week (v) £7

Served with a Crusty Bread Roll (1,2)

WOODLAND FAVOURITES

Goats Cheese, Beetroot & Rocket Risotto (v) £13.50

Served with Rocket and Parmesan (7)

Red Pesto Penne (v) £13.50

Gluten free Penne Pasta with Tofu, Spinach Tossed in Red Pesto topped with Rocket, Parmesan and Toasted Sunflower Seeds (ve option available) (7)

Chicken Farfalle Pasta £14.95

Chicken and Mushroom Pieces Sauteed in a Garlic and Herb Cream Sauce, Laced with Rocket and Parmesan, Served with a Garlic Ciabatta (2,7)

Beer Battered Cod & Chips £16

Served with a Pea and Mint Puree, Lemon Wedge and Tartare Sauce (2,4,5,14)

10oz Rib Eye Steak £29.95*

Served with Chips, Mushroom, Grilled Tomato and Peppercorn Sauce (7,14)

*£10 supplement charge for DBB rates

Pie of the Week £13.95

Served with Seasonal Vegetables
Ask for allergens

BURGERS

Manor Burger £16.95

8oz Beef Burger topped with Emmental Cheese, Lettuce, Tomato and Homemade Burger Relish in a Brioche Style Bun topped with Onion Rings. Served with Chips or Sweet Potato Fries (2,7)

The Dawson £15.95

Three Chicken Tenders topped with Bacon, Brie, Cajun BBQ Mayo, Rocket and Tomato served in a Brioche Style Bun with Chips or Sweet Potato Fries (2,4,7)

Woodland Burger (ve) £15.95

Vegan Falafel and Spinach Burger, topped with Vegan Smoked Applewood Cheeze, and Sweet Chilli Mayo in a Brioche Style Bun served with Chips or Sweet Potato Fries (2)

Allergen code

1 celery; 2 gluten; 3 crustaceans; 4 eggs; 5 fish; 6 lupin; 7 milk; 8 molluscs; 9 mustard; 10 nuts; 11 peanuts; 12 sesame seeds; 13 soya; 14 sulphur dioxide

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SALADS

Chicken Salad £14.95

A Choice of Plain or Cajun Chicken, served on Baby Leaf Salad Topped with Tomatoes, Peppers, Red Onion, and Cucumber Drizzled in Riata Dressing (ve Tofu available) (14)

Prawn & Avocado Salad £14

Served with Gem Lettuce Topped with Tomatoes and Red Onion, Drizzled in Homemade Seafood Sauce (3,4)

Vegan Tossed Salad (ve) £11

A Baby Leaf Salad Topped with Peppers, Cucumber, Red Onion Slivers, Shredded Carrot, Pomegranate, Croutons and a Lemon Herb Vinaigrette (2,14)

COFFEE

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| Latte | £3.00 |
| Americano | £2.50 |
| Cappuccino | £3.00 |
| Mochaccino | £3.00 |
| Hot chocolate | £3.00 |

DESSERTS

Warm Chocolate Brownie (v) £8

Homemade Brownie Served with Cream or Salted Caramel Ice Cream (2,4,7)

Sticky Toffee Pudding (v) £8

Homemade Pudding Served with Vanilla Ice Cream or Custard (2,4,7)

Brownie Sundae (v) £8

Rich Brownie Bites with Vanilla Ice Cream and Chocolate Sauce (2,4,7)

Cheesecake of the Week (v) £8

Please ask our Waiting Staff for Flavour and Allergens

Apple & Mixed Berry Crumble (v) £8

Homemade Crumble Served with Cream or Custard (ve plant based cream available) (2,4,7)

TEA

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| English Breakfast | £2.50 |
| Earl Grey | £2.50 |
| Green Mint | £2.50 |
| Camomile | £2.50 |
| Lemon & Ginger | £2.50 |

LIQUORS

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| Baileys | £5.00 |
| Tia Maria | £3.50 |

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