

Lunch Menu

*Freshly prepared using locally sourced ingredients,
artisan bakery breads and produce harvested from
our kitchen garden*



SANDWICHES

*Celebrating local ingredients alongside our
produce from our kitchen garden*

Woodworks Club (GF-a) £11

Roast chicken, smoked bacon, heritage tomatoes and garden leaves on toasted bakery bloomer with herb mayonnaise. Served with homemade coleslaw and salted crisps.

Wild Mushroom (VE)(GF-a) £11

Sautéed wild mushrooms on toasted bakery sourdough with homemade salsa verde made using herbs from our kitchen garden.

Chicken & Avocado (GF-a) £11

Pesto-marinated chicken with smashed avocado, rocket and garden herbs in rosemary & sea salt focaccia, served with homemade coleslaw and salted crisps.

Upgrade and have chips for £2.50

SOUP

Homemade Soup (V)(VE-a)(GF-a) £8

Prepared fresh each day using seasonal ingredients, served with warm homemade bread.

Soup & Sandwich (VE-a)(GF-a) £15

Prepared fresh each day using seasonal ingredients and choose one of our sandwiches (save £4)

JACKETS

Tuna Mayo (GF) £10

Freshly baked jacket potato filled with homemade tuna mayonnaise and topped with mature Cheddar.

Cheese & Beans (V)(VE-a)(GF) £10

Freshly baked jacket potato filled with baked beans and topped with mature Cheddar.

Add Bacon for £2.50

FAVOURITES

Fish n Chips £14

Crispy Wrexham lager beer battered cod, triple cooked chips, mushy peas, homemade tartar sauce and lemon

Homemade Seasonal Quiche (V-a) £11

Freshly baked seasonal quiche served with homemade coleslaw and a seasonal house salad.

Goats Cheese & Walnut (V) £11

Warm goat's cheese with toasted walnuts, garden leaves, pomegranate, balsamic pickled onions and herb croutons.

KITCHEN GARDEN

*A celebration of seasonal produce grown
just a few metres from our kitchen.*

Tomato & Ricotta Tart (V) £11

All butter pastry tart with whipped ricotta mousse, heritage tomatoes, basil and edible flowers from our kitchen garden. Served with homemade coleslaw and seasonal salad.

Haddock & Spinach Frittata (GF) £13

Naturally smoked haddock, Parmesan and garden spinach, topped with fresh garden watercress. Served with homemade coleslaw and seasonal salad.

Garden Chilli Chicken Salad (GF) £13

Chargrilled chicken marinated with home-grown chillies, garlic and herbs, served with garden leaves, heritage tomatoes, roasted peppers, toasted pumpkin seeds and herb vinaigrette

Woodworks Ploughman's £13

A handcrafted pork pie served with garden pickles, homemade chutney, mature Cheddar, seasonal salad leaves harvested from our kitchen garden and warm bakery bread.

VE - Vegan / VE-a - Vegan Available
GF - Gluten Free
GF-a - Gluten Free Available
V - Vegetarian / N - Contains Nuts

If you or any of your guests have an allergy
or dietary requirement, please inform your
waitress / waiter.