

APERITIF

Aperol spritz

Aperol, Prosecco & club soda

Limoncello spritz

Limoncello, Prosecco & club soda

BREAD & OLIVES

Rosemary & garlic bread (v)

Mozzarella & garlic bread

w/ caramelised onions (v)

Marinated olives (v)

STARTERS

SHARING PLATTER

- FOR TWO -

BBQ ribs, breaded brie, crispy mushrooms, tomato & pesto pizza bread, caramelised onions & garlic mayo

Baked mushrooms

w/ melted Gorgonzola cheese, spinach, walnuts & toasted sourdough (v)

Calamari

w/ Cajun mayo

Baked brie

w/ honey, hazelnuts, roasted garlic, black pepper & toasted sourdough (v)

House meatballs

beef meatballs in tomato sauce w/ melted cheese

Bruschetta pomodoro

buffalo mozzarella, cherry tomatoes, basil & red onion on sourdough garlic bread (v)

Garlic tiger prawns

w/ garlic butter, chilli, lemon juice & coriander on toasted sourdough

WILDWOOD

PIZZA PASTA GRILL

PIZZA

OUR PIZZAS COME IN YOUR CHOICE OF EITHER CLASSIC SIZE - OR - CALZONE (FOLDED)

Margherita

w/ fresh basil (v)

Italian sausage & caramelised onion

w/ pepperoni, chicken, mushrooms & thyme

Hoi Sin duck

w/ spring onions, cucumber & coriander

Courgette & goat's cheese

w/ mushrooms, cherry bell peppers, olives, pesto & pine nuts (v)

Hot pepperoni

w/ red chilli & thyme

Italian smoked ham & rocket

w/ caramelised onions & Grana Padano cheese

Wild mushroom & truffle oil

w/ Gran Moravia cheese & thyme (v)

Carne

w/ salami, pepperoni, chorizo, meatballs, smoked ham, harissa chilli paste & thyme

PASTA

ALL PASTA, EXCEPT FOR LASAGNE, CAN BE CHANGED FOR BROWN FUSILLI OR GLUTEN FREE CASARECCE

Courgette & spinach penne

spinach, cherry tomatoes, garlic & chilli in white wine w/ pine nuts, crispy courgettes & Gran Moravia cheese (v)

Homemade lasagne

layers of pasta & beef ragu topped w/ béchamel sauce & cheese then baked

Spaghetti Bolognese

traditional homemade beef ragu

Baked spaghetti carbonara

crispy pancetta in a béchamel sauce & oven baked w/ a Grana Padano cheese crust

Spaghetti with tiger prawns

creamy white wine sauce, garlic, chilli & cherry tomatoes

Baked chicken & mushroom penne

creamy mushroom sauce topped w/ melted cheese

Peri-peri chicken penne

spicy chicken, cream, spinach & cherry tomatoes

GRILL

ALL OUR BURGERS & SANDWICHES ARE SERVED IN SHINY BRIOCHE BUNS W/ FRENCH FRIES

Wild boar & chorizo burger

7oz wild boar & chorizo patty w/ jalapeños, relish & mayo

Chicken burger

breaded chicken w/ buffalo mozzarella, crispy bacon, jalapeños & mayo

Classic cheeseburger

7oz beef patty w/ Monterey Jack cheese, relish & burger sauce

Grilled mushroom & halloumi burger

w/ pesto mayo (v)

Philly steak & cheese sandwich

w/ chimichurri dressing, Monterey Jack cheese, fried onions & mayo

ADD SOME EXTRA TOPPINGS...

crispy bacon, Monterey Jack cheese, blue cheese, goat's cheese, melted brie or caramelised onions

Baked sea bass fillets

w/ spinach, pesto, green beans, peas, red onions, courgettes, cherry tomatoes & gratinated potatoes

Peri-peri chicken

marinated boneless chicken w/ Cajun mayo & French fries

8oz Sirloin steak

w/ a choice of Gorgonzola or peppercorn sauce, rocket & French fries

Rack of baby back ribs

w/ BBQ sauce & French fries

SALADS

Cobb

oven roasted chicken, avocado, bacon, fresh sweetcorn, tortilla chips, cheddar cheese & Caesar dressing

Grilled goat's cheese

caramelised onions, walnuts, mixed leaves, cucumber, tomatoes, olives & house dressing on toasted sourdough (v)

Oven roasted chicken Caesar

poached egg, Grana Padano cheese, anchovies, cos lettuce & brioche croutons all tossed in Caesar dressing

Superfood quinoa

avocado, broccoli, cucumber, green beans, sunflower seeds, peas, feta cheese & herbs w/ a basil dressing

choose either peri-peri chicken, smoked mackerel or grilled halloumi cheese

RISOTTO

Wild mushroom

Gran Moravia cheese, truffle oil, white wine & thyme (v)

Seafood

calamari, salmon, prawns, courgettes, chilli & white wine


Smoked haddock & cheddar


peas, poached egg & spinach


Cherry bell peppers & spring vegetables

peas, courgettes, rocket & white wine (v)

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wildwoodfood 

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If you have any comments please email Wildwood's Managing Director: jobargery@wildwoodrestaurants.co.uk

We cannot guarantee our dishes are allergen free. For detailed allergy information please speak to your server. Dishes with fish may contain bones & some olives may have stones. An optional service charge of 10% will be added to tables of seven or more.