

WOODLANDS PARK

HOTEL
COBHAM, SURREY

A Warm Welcome

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

To Start

Cauliflower veloute (v) £7

Cauliflower bhajee, naan crouton, cauliflower couscous, curry oil

Pickled & raw vegetable salad (vg) £8

Beetroot, carrots, cauliflower, cucumber, wild mushrooms

Ham, egg & beans £12

Ham rilette, quail egg, black pudding bonbon, spiced beans, toasted sourdough

Honey and thyme baked Tunworth cheese perfect to share £16

Toasted sourdough, spiced tomato chutney

Baby spinach, quinoa, roasted sweet potato salad (vg) £9

Pomegranate, pumpkin and sunflower seed dressing

King prawn skewers £12/19

Garlic, chilli, coriander, grilled flatbread

Smoked chicken & red pepper arancini £9

Watercress, mango salad

British charcuterie board from Beales Farm £15 /20

Milano, coppa, lomo, salami, air-dried ham, pickles, freshly baked breads

Shetland scallops £14/£25

Pea purée, chorizo, pork crackling

Hand Picked Favourites

John Ross Jnr. Scottish smoked salmon £12/20

Baby capers, lemon

Caesar salad £9

Marinated anchovies, croutons, Parmesan

Add chicken breast or salmon fillet £5

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Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.

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Main Course

Himalayan salt-aged sirloin and glazed rib of beef £25

Smoked mash, carrot, tenderstem broccoli, hog's back ale jus

Corn fed Godstone chicken £21

Truffle butter, Romanesco broccoli, corn purée and potato shoestring

Herb gnocchi (v) £15

Wild forest mushrooms, tarragon, crumbled goat's cheese

Grilled smoked tofu (vg) £14

Sautéed greens, plum sauce, miso

Gloucester Old spot pork tenderloin £20

Red cabbage, caramelised apple puree, ham hock & parsley mash

South Coast cod £21

Brixham crab risotto

English Channel sea bream £20

Baby squid, clams, samphire, red pepper marmalade, saffron cocotte potatoes

Marinated Snowdonia mountain lamb rump £24

Minted salsa of peas, beans, radish & bacon lardons, savoy cabbage

Fish pie £18

Smoked haddock, salmon, cod, cold water prawns, smoked cheddar mash

Sides £3.5 each

Peas, beans and mangetout, tenderstem broccoli, hand cut chips, grilled Mediterranean vegetables, mixed salad, very buttery mashed potato

Hand Picked Favourites

Hand Picked gourmet burger £16

Toasted Pretzel bun, tomato, pickle, red onion tomato chutney, hand cut chips

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Add bacon or smoked cheddar cheese £1 each

Grilled Himalayan salt-aged sirloin steak approx. 270g £28

Grilled flat mushrooms, vine cherry tomatoes, sea salted hand cut chips, Béarnaise sauce

Beer battered West Coast cod and hand cut chips £16

Mushy peas, lemon, tartare sauce

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Desserts

Dark chocolate marquise £9

Baileys sorbet

Lemon and vanilla cheesecake £9

Elderflower, berries, basil shortbread

Vanilla slice £9

Apple, pear, calvados cream

Woodlands sharing platter £18

Cheesecake, vanilla slice, dark chocolate marquise, crème brûlée, lemon & passion fruit tart

Ginger syrup sponge pudding £7

Rum & raisin custard

Mascarpone & brandy poached raspberry crème brûlée £8

Homemade shortbread

Coconut panna cotta (vg) £8

Frozen blackberries, oat granola

English cheeseboard £15

Bath Soft, Double Barrel, Oxford Blue, Clara, Goddess

Served with Miller's Damsels wafers, apple and plum chutney, quince jelly

Lemon and passion fruit tart £9

Raspberry ripple ice cream

Coffee and handmade petits fours £5

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Dessert Wines & Ports

By The Glass

Chateau du Levant Sauternes , Bordeaux 2010	£6	50ml
Eclat Botrytis Semillon , Chile 2011	£4.4	50ml
Muscat de Beames de Venise , 2013	£3.4	50ml
Warre's Otima 10 Years Tawny	£5	50ml
Warre's NV	£4.5	50ml
Warre's LBV , 2007	£5.5	50ml

By The Bottle

Chateau du Levant Sauternes, Bordeaux, France 2010 £38
Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

Valdivieso Eclat Botrytis Semillon, Curico, Chile 2011 £33
Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle

Muscat Beames de Venise, Rhone, France 2013 £34
Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapiness, 50cl Bottle

Warres Warrior, Douro, Portugal NV £40
Velvety full body, luscious blackcurrant and cherry flavours, Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV £38
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 £52
Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, 70cl Bottle

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