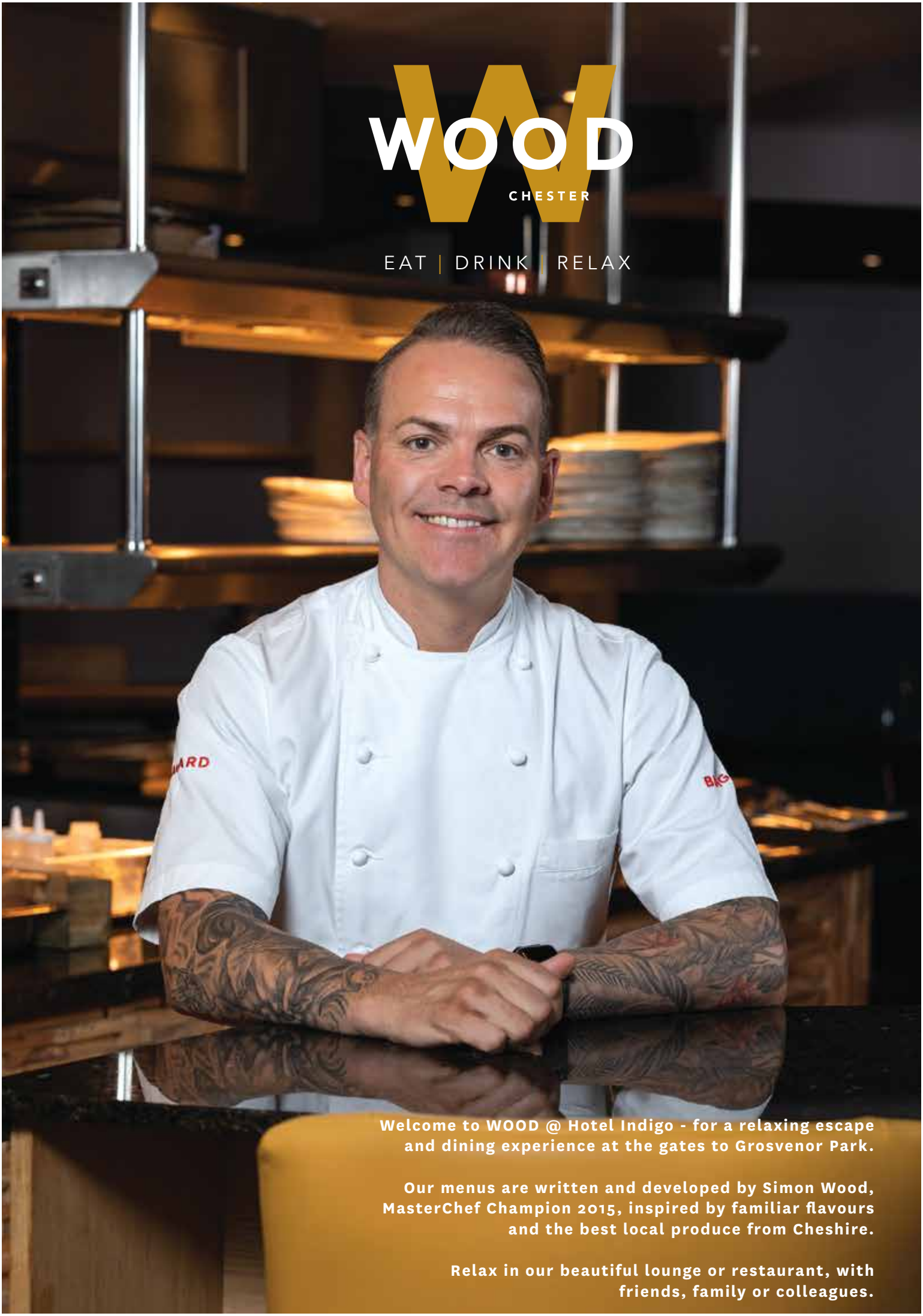

Welcome to WOOD @ Hotel Indigo - for a relaxing escape and dining experience at the gates to Grosvenor Park.

Our menus are written and developed by Simon Wood, MasterChef Champion 2015, inspired by familiar flavours and the best local produce from Cheshire.

Relax in our beautiful lounge or restaurant, with friends, family or colleagues.

WOOD
CHESTER

MENU AVAILABLE ALL DAY FROM 12PM TILL LATE

NIBBLES & SNACKING PLATES

Pork Belly bites 7.00
Served with Apple Sauce

Halloumi Fries 7.00
Breaded | Chilli Jam

Fish Goujons 7.00
Breaded | Tartare Sauce | lemon

Falafel 7.00
Minted Yoghurt | Flatbread | Charred Lime

Wood Mini Poutine 7.00
Hand Cut Fries | Melted Cheese | Gravy
Crispy Chicken Skin

ANY THREE SNACKING PLATES FOR £15

SANDWICHES & SALADS

+ Hand Cut Fries £2.00

Wood Caesar Salad 12.00
Coal Oil Grilled Chicken | Anchovies | Aged Parmesan

Seasonal Super Salad 10.00
Quinoa | Avocado | Shoots and Seasonal Frills + Haloumi, Salmon or Chicken for £3.00

Wood Club Sandwich 9.50
Chicken | Bacon | Egg | Avocado on Toasted White Bread

Wild Mushroom And Stilton Sandwich 9.50
Mushroom | Stilton on Toasted Sourdough

Welsh Rarebit 7.50
Toasted Golden Cheddar Cheese Infused With Ale And Worcestershire Sauce

Paninis 7.50
Freshly griddled panini's made to order and served with salted crisps
Ham & Cheese
Cheese & Tomato
Tuna & Cheese

SHARING PLATES

Hummus and Handmade Flat breads 10.00
Black Sesame | Smashed Avocado | Crudities

Ploughman's Platter 15.00
Cheddar Cheese | Ham Hock | Pork Pie | Pickled Baby Onion | Piccalilli | White Crusty Bread | Beef Butter

Baked Egg Pan to Share 15.00
Toasted Sourdough | Arabiatta Sauce | Sautéed Red Onion | Lambs lettuce | Softly Poached Hen's Eggs
+ Chorizo or Halloumi for £3.00

Baked Camembert 9.00
Honey | Warm baguette

SUNDAY ROAST OF THE DAY

Available Sunday's 12pm till late 15.00
Yorkshire Pudding | Cauliflower Cheese | Buttered Greens | Roast Potatoes | Gravy

Please always inform your server of any allergies, intolerances or specific dietary requirements.

WOOD
CHESTER

A LA CARTE

AVAILABLE LUNCH 12 - 14.30 AND DINNER 17.00 - 22.00 DAILY

TO START

Seasonal Soup 6.00
Warm Sourdough | Salted Butter

Smoked Salmon 9.00
Rye Croute | Horseradish Cream

Cheese and Tomato 8.00
Acidulated Plum Tomato | Bocconcini | Basil

Ham Hock Terrine 7.00
Toasted Sourdough | Home Made Piccalilli

Wood Chicken Skewers 7.00
Wasabi | Coriander Mayo

White Stilton Gnocchi 8.00
Stilton & Mushroom cream | Shimeji | Truffle Oil | Walnut

MAIN PLATES

Cottage Pie 16.00
12 Hour Braised Steak | Mashed Potato | Tenderstem Broccoli

Cajun Chicken 17.00
Chicken Breast | Mushroom | Sweetcorn

Butter Roast Cod 17.00
Brassica Cheddar Mornay | Parmesan Crunch

Vegan Burger 14.00
Coal Oil Compressed Beef Tomato | Round Lettuce | Red Onion and Dill Pickle

Braised Feather Blade 20.00
Mashed Potato | Roscoff Onion | Thyme

Macaroni Cheese 13.00
+ Bacon Bits | Crispy Chicken Skin | Josper Mushroom *£2.50 each*

Pan Fried Sea Bass 16.00
Fillet | *+ Choose a side dish of your choice*

Wood Beef Burger 14.00
Wood Burger Relish | Hand Cut Chips
+ Cheese | Bacon | Fried Egg *£2.00 each*

White Stilton Gnocchi 13.00
Stilton & Mushroom Cream | Shimeji | Truffle Oil | Walnut | Micro Celer

FROM THE JOSPER GRILL, COOKED OVER HOT COAL

Beef Flat Iron | 8oz	14.00
Beef Ribeye | 8oz	20.00
Beef Fillet | 6oz	28.00
Pork Chop	14.00
Lamb Cutlets *(three)*	24.00
Veal Chop	27.00
Chicken Supreme	14.00
Cauliflower Steak	8.00
Celeriac Steak	8.00
Sauces Peppercorn | Café di Paris | Bearnaise Blue Cheese | Chimichurri	3.00

Beef Tomahawk To Share 70.00 — Served with your choice of two sides and a sauce

SIDE PLATES

Creamed Mashed Potato	4.50
Seasonal Root Mash	4.00
French Fries	4.00
Dauphinoise Potatoes	5.00
Jopser Mushrooms	4.50
Two Fried Eggs	3.50
Hispi Cabbage with Café di Paris	4.50
Tenderstem Broccoli	4.50
Jacket Sweet Potato	4.50
Waldorf Salad	4.00
Buttered Greens	4.00
Macaroni Cheese	4.50

Please always inform your server of any allergies, intolerances or specific dietary requirements.

WOOD
CHESTER

SWEET PLATES

Citrus Tutti Frutti Simon's MasterChef Final Dessert	7.00
Vegan Coconut Infused Chocolate Pot Toasted Coconut | Molten Dark Chocolate	6.50
Sticky Toffee Pudding With Custard or Cream *Souse your sauce – add booze for £2.50*	7.50
Ice Cream Sundae Selection of Homemade ice-cream	6.00
Strawberry Cheesecake	6.50
3 Cheeses and Waldorf Selection of Fine Cheese	10.00

SWEET TREATS BAKED IN HOUSE TODAY

Fruit scone Strawberry Jam and Clotted Cream	5.00
Cake of the day By the Slice	5.00
Brownie Black Cherry and Almond *(GF)*	5.00

Ask about our Traditional Afternoon Tea and Cream Tea selection!
Available every afternoon 2pm – 5pm

HOT BEVERAGES

Selection of Teas from BrewTea	3.00
Espresso	2.70
Americano	3.00
Cappuccino	3.80
Flat White	3.50
Latte	3.80
Hot Chocolate	3.50
Cortado	2.70
Macchiato	2.70

HOT BEVERAGES
6.00

Irish Coffee (Jameson Whiskey)

Calypso Coffee (Kahlua)

Seville Coffee (Cointreau)

Italian Classico (Disaronno Amaretto)

Café Royale (Courvoiser VS)

Friar's Coffee (Frangelico)

DIGESTIFS

We also have an amazing selection of Liqueurs, Spirits & Whiskey from around the World and our Signature Cocktail list, if your evening is not yet over!

Please ask your server for our Drink's menu

Please always inform your server of any allergies, intolerances or specific dietary requirements.