

WOOD

CHESTER

EAT | DRINK | RELAX



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.



MENU AVAILABLE ALL DAY FROM 12PM TILL LATE

NIBBLES & SNACKING PLATES

Pork Belly bites Served with Apple Sauce	7.00	Falafel Minted Yoghurt Flatbread Charred Lime	7.00
Halloumi Fries Breaded Chilli Jam	7.00	Wood Mini Poutine Hand Cut Fries Melted Cheese Gravy Crispy Chicken Skin	7.00
Fish Goujons Breaded Tartare Sauce lemon	7.00	ANY THREE SNACKING PLATES FOR £15	

SANDWICHES & SALADS

+ Hand Cut Fries £2.00

Wood Caesar Salad Coal Oil Grilled Chicken Anchovies Aged Parmesan	12.00
Seasonal Super Salad Quinoa Avocado Shoots and Seasonal Frills + Haloumi, Salmon or Chicken for £3.00	10.00
Wood Club Sandwich Chicken Bacon Egg Avocado on Toasted White Bread	9.50
Wild Mushroom And Stilton Sandwich Mushroom Stilton on Toasted Sourdough	9.50
Welsh Rarebit Toasted Golden Cheddar Cheese Infused With Ale And Worcestershire Sauce	7.50
Paninis Freshly griddled panini's made to order and served with salted crisps	7.50
Ham & Cheese	
Cheese & Tomato	
Tuna & Cheese	

SHARING PLATES

Hummus and Handmade Flat breads Black Sesame Smashed Avocado Crudities	10.00
Ploughman's Platter Cheddar Cheese Ham Hock Pork Pie Pickled Baby Onion Piccalilli White Crusty Bread Beef Butter	15.00
Baked Egg Pan to Share Toasted Sourdough Arabiatta Sauce Sautéed Red Onion Lambs lettuce Softly Poached Hen's Eggs + Chorizo or Halloumi for £3.00	15.00
Baked Camembert Honey Warm baguette	9.00

SUNDAY ROAST OF THE DAY

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

AVAILABLE LUNCH 12 - 14.30 AND DINNER 17.00 - 22.00 DAILY

TO START

Seasonal Soup Warm Sourdough Salted Butter	6.00	Ham Hock Terrine Toasted Sourdough Home Made Piccalilli	7.00
Smoked Salmon Rye Croute Horseradish Cream	9.00	Wood Chicken Skewers Wasabi Coriander Mayo	7.00
Cheese and Tomato Acidulated Plum Tomato Bocconcini Basil	8.00	White Stilton Gnocchi Stilton & Mushroom cream Shimeji Truffle Oil Walnut	8.00

MAIN PLATES

Cottage Pie 12 Hour Braised Steak Mashed Potato Tenderstem Broccoli			16.00
Cajun Chicken Chicken Breast Mushroom Sweetcorn			17.00
Butter Roast Cod Brassica Cheddar Mornay Parmesan Crunch			17.00
Vegan Burger Coal Oil Compressed Beef Tomato Round Lettuce Red Onion and Dill Pickle			14.00
Braised Feather Blade Mashed Potato Roscoff Onion Thyme			20.00
Macaroni Cheese + Bacon Bits Crispy Chicken Skin Jospser Mushroom £2.50 each			13.00
Pan Fried Sea Bass Fillet + Choose a side dish of your choice			16.00
Wood Beef Burger Wood Burger Relish Hand Cut Chips + Cheese Bacon Fried Egg £2.00 each			14.00
White Stilton Gnocchi Stilton & Mushroom Cream Shimeji Truffle Oil Walnut Micro Celer			13.00

FROM THE JOSPER GRILL, COOKED OVER HOT COAL

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

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

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



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 <i>Souse your sauce - add booze for £2.50</i>	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