



Wocca

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In Anglo-Saxon times, Wocca was the revered chief of the Wochingas tribe,
lending his name to the town of Woking.

His people feasted on the freshest local beef, fish, and vegetables,
a tradition deeply rooted in the land.

Today, we continue this tradition at Wocca, offering a menu inspired by the finest ingredients,
with hearty, flavourful dishes, perfect for every occasion.

Welcome to Wocca.

STARTERS

Soup of the Day (v) toasted sourdough	7.00
Nachos (v) melted cheese, guacamole, salsa, sour cream and jalapeños	8.00
Houmous and Olives (VE) pita bread	8.00
Chicken and Vegetable Gyozas oriental dip	9.00
Wocca Salad (VE) tomato, cucumber, red onion, olives with tofu	9.00
Hot and Spicy Chicken Wings sour cream dip	9.00

BETWEEN BREAD

Mediterranean Melt Panini (v) tomato, basil pesto and mozzarella served with crisps and salad	8.00
Avocado and Guacamole Open Sandwich (VE) with sweet potato fries	9.00
Ham and Cheese Panini savoury ham and melted cheese served with crisps and salad	9.00
Tuna Melt Ciabatta creamy tuna filling with mayonnaise and melted cheese served with crisps and salad	9.00
Wocca Double Decker Cajun chicken, fried egg, tomato and lettuce in sourdough served with fries	11.00

LOCAL FAVOURITES

Caesar Salad cos lettuce, garlic croutons and anchovies topped with parmesan add egg or bacon 2.00 add chicken or salmon 4.00	11.00
Classic Margherita Pizza (v) tomato sauce, mozzarella and oregano	12.00
Pepperoni Pizza tomato sauce, mozzarella and pepperoni	13.00
Butternut Squash Risotto (VE) roasted peanuts and micro-leaves	15.00
Cajun Chicken Burger lettuce, tomato and relish served with French fries	15.00
Quorn Burger (VE) lettuce, tomato, red onion and pickles served with French fries	16.00
Gourmet Burger lettuce, tomato and gherkins served with French fries add bacon or cheese 2.00	17.00
Red Thai Penang Vegetable Curry (VE) white rice	17.00
Butter Chicken in a mild creamy sauce with rice, mango chutney and poppadum	17.00
King Prawns, Crab and Chorizo Linguine white wine, tomato, garlic and chilli sauce topped with lemon and parsley	17.00
Classic Fish and Chips thin-cut fries, peas and tartare sauce	18.00
Garlic and Thyme Chicken Supreme in a red wine jus with creamy mashed potato and baby rainbow carrots	19.00
Marinated Salmon with Garlic and Herbs new potatoes, green beans, tenderstem broccoli and chive sauce	19.00

(V) Vegetarian (VE) Vegan

All prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill. Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

GRILL AT WOCCA

Grilled to your preference. Served with baby plum tomatoes, field mushroom, chunky chips and peppercorn sauce.

Pork Chop	22.00
8oz Sirloin Steak	27.00
8oz Rib-eye Steak	30.00
Additional sauces	2.00 each
wild mushroom and tarragon	
blue cheese	
red wine jus	

DESSERTS

Fresh Fruit Salad (VE)	6.00
raspberry sorbet	
Sticky Toffee Pudding (V)	7.00
vanilla ice-cream	
Dark Chocolate and Cherry Tart (VE)	7.00
raspberry coulis	
New York Cheesecake (V)	8.00
biscuit base topped with a creamy filling	

SIDES

French Fries (VE)	5.00
Mixed Leaves and Vegetable Salad (VE)	5.00
Sautéed Seasonal Vegetables (V)	5.00
Sweet Potato Fries (VE)	5.00
Onion Rings (VE)	5.00

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CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Da Luca Prosecco Veneto, Italy	7.00	37.00
Galanti Prosecco Spumante Rosé Veneto, Italy		39.00
Louis Dornier et Fils Brut Champagne, France	12.00	60.00
Moët & Chandon Brut Imperial Champagne, France		90.00

WHITE WINE

JUICY, FRUIT DRIVEN RIPE

	175ml	250ml	Bottle
Monte Verde Sauvignon Blanc Central Valley, Chile	6.50	9.25	27.00
Granfort Chardonnay, Pays d'Oc Languedoc-Roussillon, France	6.50	9.25	27.00
Gavi di Gavi, Domini Villa Lanata Piemonte, Italy			46.00

DRY, REFRESHING, DELICATE

Bonavita Pinot Grigio Western Cape, South Africa	6.50	9.25	27.00
Chablis Cellier Du Valvan Louis Jadot Burgundy, France			58.00

RED WINE

SMOOTH, FULL BODIED

	175ml	250ml	Bottle
Los Romeros Merlot Central Valley, Chile	6.50	9.25	27.00
Marqués de Morano Rioja Rioja, Spain			38.00

SPICY, PEPPERY, WARMING

Berri Estates Shiraz South Eastern Australia	6.50	9.25	27.00
Château de l'Estagnol Red, Côtes du Rhône Rhône Valley, France			38.00
Parini Montepulciano d'Abruzzo Bosisio Parini, Italy			40.00

ROSÉ WINE

RICH, FRUIT ROSÉ

	175ml	250ml	Bottle
Vendange White Zinfandel California, USA	6.50	9.25	27.00
Château d'Esclans, Whispering Angel Rosé Provence, France			49.00

125ml is available on request.

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CLASSIC COCKTAILS

Manhattan this 1880s-era cocktail features a perfect balance of smooth rye whiskey, sweet vermouth and aromatic bitters	10.00
Martini a timeless pairing of gin and vermouth dating back to 1882	10.00
Daiquiri a refreshing mix of white rum, simple syrup and a burst of fresh lime juice shaken to perfection	10.00
Tom Collins a refreshing blend of gin, lemon juice, simple syrup and club soda	10.00
Margarita tequila shaken with a touch of orange liqueur and lime juice served with or without a salted rim	10.00
Old Fashioned crafted with bourbon, aromatic bitters and brown sugar	10.00
Screwdriver this citrusy cocktail originated during World War II when workers mixed vodka and orange juice using a screwdriver to stir instead of a spoon	10.00
Cosmopolitan a sleek and stylish cocktail shaken with vodka, orange-based liqueur and cranberry juice	10.00
Mai Tai combining the richness of white and dark rum with lime juice, pineapple juice, orange liqueur, almond-flavoured orgeat syrup and a dash of Angostura bitters	12.00
Negroni a 20th-century classic, combining gin, sweet vermouth and Campari for a bold, aromatic cocktail with a perfect balance of bitterness and sweetness	12.00

INNOVATIVE COCKTAILS

Salted Caramel Espresso Martini a decadent twist on the classic espresso martini, combining a shot of espresso with smooth salted caramel and a touch of skimmed milk	10.00
Mezcalita a smoky and vibrant blend of mezcal and orange liqueur delivering a bold, citrus-infused twist on a classic cocktail	10.00
Rhubarb and Custard a blend of tangy rhubarb gin and smooth vanilla vodka capturing the essence of the classic English dessert in every sip	10.00
Hazy Russian an indulgent blend of Frangelico, Kahlúa and vodka finished with a splash of cream	12.00
Pear-Fact Spritz a sparkling twist on a fruity classic, Xanté pear cognac topped with Prosecco, lemon juice and soda	12.00

LOW AND NO

Dodo a tropical burst of orange, pineapple and lime juice topped with cranberry juice	7.00
Bees Knees Pentire 0% distilled spirit complemented by the zing of ginger beer	8.00
Pentire Home a crisp and refreshing mix of Pentire 0% distilled spirit and zesty lime juice	8.00
Basil Smash Sipsmith 0.5% distilled spirit, freshly muddled basil and zesty lemon juice	8.00
Clover Club blend of egg white, raspberries and Sipsmith 0.5% distilled spirit shaken to perfection for a smooth, tangy cocktail	8.00

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GIN

25ml

Beefeater	3.95
Beefeater Pink Strawberry	4.25
Whitley Neill Distiller's Cut	4.45
Whitley Neill Raspberry	4.45
Whitley Neil Rhubarb & Ginger	4.45
Malfy Limone	4.95
Malfy Rosa	4.95
The Botanist Islay	4.95
Hendrick 's	4.95
Silent Pool	4.95
Plymouth	5.25
Drumshanbo Gunpowder	5.95
Roku Botanical	5.95
Tanqueray No.10	6.25
Monkey 47	6.45

LOW & NO

25ml

Sipsmith (0.5% Alcohol)	4.25
Pentire (Plant Based and Non-Alcoholic)	4.25

VODKA

25ml

Stolichnaya	3.95
Stolichnaya Cucumber	4.25
JJ Artisanal	4.25
SKYY Passion Fruit	4.25
SKYY Raspberry	4.25
Absolut	4.25
Absolut Vanilia	4.45
Absolut Mandrin	4.45
Absolut Citron	4.45
Ketel One	4.45
Zubrowka Bison Grass	4.45
42 Below	4.45
Ciroc	4.95
Belvedere	4.95
Haku	6.25
Grey Goose	6.95

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WHISKY

BLENDDED

25ml

Bell's	3.95
Monkey Shoulder	5.25
Johnnie Walker Black Label	5.75

IMPORTED

25ml

Jack Daniels No. 7	4.95
Jameson	4.95
Maker's Mark	5.25
Woodford Reserve	5.95
Bulleit 95 Rye	5.95
Toki	6.25

AGED MALTS

25ml

Glenfiddich 12 yrs	5.75
Glenlivet 12 yrs	5.75
Glenmorangie 10 yrs	5.75
Cragganmore 12 yrs	5.95
Laphroaig 10 yrs	6.25
Glenfiddich 15 yrs	6.75
Talisker 10 yrs	6.95
Lagavulin 16 yrs	9.95
Oban 14 yrs	10.95

RUM & CACHAÇA

25ml

Lamb's Navy	3.95
Havana Club 3 yrs	4.25
Bacardi Carta Blanca	4.25
Captain Morgan Original Dark	4.45
Captain Morgan Original Spiced Gold	4.45
The Kraken Black Spiced	4.75
The Kraken Black Cherry	4.75
Arlu Blood Orange	5.75
Tiki Lovers	5.95
Discarded Banana Peel	5.95
Jaffa Cake	5.95
Havana Club 7 yrs	6.25
Rambullion!	6.95
Ron Zacapa	10.95
Cachaça XR Velho	5.25

TEQUILA & MEZCAL

25ml

Olmecca Reposado	4.25
Olmecca Silver	4.25
Petrón Reposado	6.25
Petrón Silver	6.25
Monte Mezcal	5.45

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COGNAC, ARMAGNAC & BRANDY

Martell VS	25ml	4.75
Rémy Martin VSOP		6.25
Hennesy XO		24.75
Xanté Pear and Cognac Liqueur		4.25
Janneau VSOP Armagnac		6.25
St - Rémy XO, French Brandy		4.25

PORT & SHERRY

Cockburn's Dry	50ml	5.75
Bristol Cream		5.75

LIQUEURS

Archers Schnapps	50ml	6.25
Kahlúa		6.25
Sambuca		6.25
Baileys Irish Cream		6.25
Malibu		6.25
Tia Maria		6.25
Passôa		6.75
Southern Comfort		6.75
Limoncello		6.95
Frangelico		6.95
Jägermeister		7.25
Disaronno Amaretto		7.25
Chambord		7.25
Cointreau		7.45

VERMOUTHS & APÉRITIFS

Martini Dry	50ml	5.25
Martini Bianco		5.25
Martini Rosso		5.25
Pimm's No.1		5.95
Campari		5.95
Aperol		5.95

DRAUGHT BEER & CIDER

	Half Pint	Pint
Magners	3.15	6.25
Goose Midway	3.25	6.45
Stella Artois	3.25	6.45
Camden Hells	3.45	6.95

BOTTLED BEER & CIDER

Peroni Nastro Azzurro (0% Alcohol) 330ml	4.45
Rekorderlig Cider (0% Alcohol) 500ml	4.95
Budweiser 330ml	5.25
Asahi Super Dry 330ml	5.45
Stella Artois GF 330ml	5.45
Rekorderlig Cider 500ml	5.95
Peroni Nastro Azzurro 330ml	5.95
Corona 330ml	5.95
Birra Moretti 330ml	6.25
London Pride 330ml	6.25
Meantime Pale Ale 330ml	6.25
Guinness Surger 330ml	6.95

25ml is available on request.

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SOFT DRINKS

Coke 330ml	3.45
Diet Coke 330ml	3.45
Coke Zero 330ml	3.45
Fanta 330ml	3.45
Appetizer 275ml	3.95
Red Bull 250ml	4.25

FRUIT JUICE

Orange 250ml	3.55
Pineapple 250ml	3.55
Cranberry 250ml	3.55
J2O (Ask for flavours) 275ml	3.95

MIXERS

Schwepes Lemonade 200ml	2.95
Schwepes Tonic Water 200ml	2.95
Schwepes Slimline Tonic Water 200ml	2.95
Schwepes Elderflower Tonic Water 200ml	2.95
Fever-Tree Ginger Ale 200ml	3.25
Fever-Tree Bitter Lemon 200ml	3.25
Fever-Tree Tonic Water 200ml	3.25
Fever-Tree Slimline Tonic Water 200ml	3.25
Fever-Tree Rhubarb & Raspberry 200ml	3.25
Sanpellegrino Limonata 330ml	3.25
Sanpellegrino Aranciata 330ml	3.25

WATER

Hildon (Still / Sparkling) 330ml	2.75
Hildon (Still / Sparkling) 750ml	4.25

HOT DRINKS

COFFEE

Espresso Double	2.95
Americano	3.75
Caffé Latte	3.95
Cappuccino	3.95
Caffé Mocha	3.95
Hot Chocolate	3.95

TEA (Organic and Fairtrade)

English Breakfast	3.75
Earl Grey	3.75
Chaquoing Green	3.75
Peppermint	3.95
Chamomile	3.95
Masala Chai	3.95
Rooibos	3.95

**Prefer your tea or coffee iced?
Just ask a member of staff.**

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