

The Green Man



Olives & Sun-blushed tomatoes / ve 5.5

BAR SNAKS

Homemade Farmhouse bread & Netherend butter / v 5.5

Crispy Halloumi fries, Buffalo sauce, Lemon mayo /v 8.5

Roasted red pepper hummus, Flat bread /ve 7.5

Torched Mackerel fillet, Horseradish mascarpone, Saffron pickled fennel, Brioche soldier 11.50

Sticky sesame Pork belly bites 8.5

Slow cooked spicy Lamb croquettes, Mint mayo, za'atar 9.5

STARTERS

Chef's seasonal soup, Homemade farmhouse bread & Whipped butter / v 8.25

Rabbit & Pistachio rilette, Chutney, Toasted sourdough 9.5

Crispy Squid, Chilli, Spring onion, Aioli 9.5

Mushrooms on "toast", Portobello mushrooms, Crispy truffle polenta, Sage v 8

The Italian Scotch Egg, runny St Ewe's Roseland Egg, Vegan chorizo & Spinach risotto, Saffron aioli / v 8.5

Hand dived scallops, Sweetcorn puree, Crispy pancetta, Salsa verde 16

Braised Ox Cheeks, Pea Puree, Chorizo, Crispy Serrano Ham 9

SHARER

Artisan Charcuterie board: Salami, Prosciutto, Coppa, Hummus, Olives, Sourdough, Flatbread, Netherend butter 17

Whole baked Camembert, Thyme & Garlic, Candied walnut, Onion marmalade, Sourdough 19

MAIN COURSES

Wild Boar tortelloni, Taleggio fondue, Winter truffle 18

Hand raised Chicken & Mushroom pie, Spring greens, Roast thyme carrots, Mashed potato, Gravy 19

Rib, chuck & bone marrow burger, Brioche bun, Smoked streaky bacon, Monterey Jack, Pickle, Burger sauce, Skin-on fries 17.5

Caesar Chicken burger, Brioche bun, Iceberg lettuce, Crispy pancetta, Skin-on-fries 17.5

Beer-battered Fish & triple-cooked chips, Crushed English peas, Tartare sauce, Charred lemon 18.5

Pan fried Trout, Pink fir potato, Purple sprouting broccoli, Tartare Beurre blanc 22

Pritchards Chicken breast, Dauphinoise, Swiss chard, Sundried tomato & Preserved lemon sauce 19.5

Pritchards 10oz Sirloin steak, Garlic mushrooms, Roasted tomato & Triple-cooked chips 33.5

Pritchards 8oz Rump steak, Garlic mushrooms, Roasted tomato & Triple-cooked chips 24

Superfood salad, Buckwheat, Lamb lettuce, Roasted courgette, Broad beans, Cherry tomatoes, Spring onion, Pomegranate, Ezme dressing / ve 15.5

Pan fried gnocchi, Spinach, Vegan chorizo, Vodka & Tomato cream, Feta / ve 17

SAUCES

Garlic butter 2.5 | Blue cheese sauce 2.5 | Peppercorn sauce 2.5

SIDES

Triple-cooked chips 5.5 | Skin-on fries 5.5 | Ratatouille 5.5 | Sticky red cabbage 5.5 | Swiss Chard 5.5 | Side Salad 5.5 |
Onion rings 5 | Mash 5 | Truffle fries, 22-month aged Parmesan, truffle oil 8

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream / v 8.75

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream / v 8.75

Affogato, Petit Fours, Espresso, Vanilla Ice Cream 8.75

Artisan Cheeseboard: Keen's Cheddar, Baron Bigod, Long Clawson Stilton, Crackers, Chutney, Celery & Grapes 14

Limoncello & White chocolate cheesecake, Raspberry gel, Raspberry sorbet 8.75

Weston's vintage apple & Rhubarb crumble, Custard cream 8.75

Sorbets: Mango, Blackcurrant, Lemon, Strawberry 3

Ice cream: Vanilla, Chocolate, Strawberry, Rum & Raisin, Honeycomb, Salted caramel 3