

The Green Man



BAR SNAKS

Olives & Sun-blushed tomatoes / ve 5.5
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
Braised Ox Cheeks, Pea Puree, Chorizo, Crispy Serrano Ham 9

LUNCH

Braised Ox Cheeks Ragu, Tagliatelle, Pecorino 13.5
Club Sandwich, Pulled Chicken, Crispy Bacon, Tomato, Lettuce, Boiled Egg, Mayo, Skin on fries 13.5
Gammon Steak, Fried Duck Egg, Triple Cooked Chips 13.5
Grilled Steak Sandwich, Horseradish Cream, Taleggio Cheese, Ciabatta, Skin on fries 13.5

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