

The Greenman Dinner Menu



BAR SNACKS

- 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 / v/ve 7.5
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
Torched Mackerel Fillet, Horseradish Mascarpone, Saffron Pickled Fennel, Brioche Soldier 11.50
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 8.0
Braised Ox Cheeks, Pea Puree, Chorizo, Crispy Serrano Ham 9.0
Pan Fried Scallops, Sweetcorn Puree, Crispy Pancetta 16.0

SHARERS

- Artisan Charcuterie Board: Salami, Prosciutto, Coppa, Hummus, Olives, Sourdough, Flatbread, Netherend butter 17
Whole Baked Camembert, Thyme & Garlic, Candied Walnut, Onion Marmalade, Sourdough /v 19

MAIN COURSES

- Wild Boar Tortelloni, Taleggio Fondue, Winter Truffle 18
Homemade Venison Bourguignon Pie, Spring Greens, Roast Thyme Carrots, Horseradish Mash, 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, Tenderstem Broccoli, Tartare Beurre Blanc 22
Pritchard's Chicken Breast, Dauphinoise, Cavolo Nero, Sundried Tomato & Preserved Lemon Sauce 19.5
Pritchard's 10oz Sirloin Steak, Garlic Mushrooms, Roasted Tomato & Skin On Fries 33.5
Pritchard's 8oz Rump Steak, Garlic Mushrooms, Roasted Tomato & Skin On Fries 24
Superfood Salad, Buckwheat, Lettuce, Roasted Courgette, Broad Beans, Cherry Tomatoes, Spring Onion, Pomegranate, Dressing ve 15.50
Pan fried Vegan Gnocchi Vegan Chorizo & Feta Vodka Tomato Sauce /v/ve 17

SAUCES

- Garlic Butter / v 2.5 | Blue Cheese Sauce 2.5 | Peppercorn Sauce 2.5

SIDES

- Skin-on Fries 5.5 | Ratatouille 5.5 | Seasonal veg 5.5 | Side Salad 5.5 | Onion Rings 5.50 | Mash 5.50
| Truffle Fries, 22-Month Aged Parmesan, Truffle Oil 8.0

If you have any allergies or intolerances, please speak to a member of our team before placing your order. Letting us know about any food allergies will help us take extra care to prevent cross-contamination during the preparation and service of your meal.

Please scan QR code to see allergen information for each of our dishes.

