

—TO START—

Appetisers—Small dishes to start your meal

Crusty bread and butter—£3.95

Beetroot hummus with citrus and flatbread—£5.95

Mixed olives—£3.95

Garlic bread—£3.95

Cheesy garlic bread—£5.95

—STARTERS—

Soup of the day

Always freshly hand-made by our chefs, served with crusty bread and butter (GFO, VO, VGO)
£7.50

Prawn cocktail

King and freshwater prawns with vodka and dill Marie Rose sauce, served in baby gem boats (GF)
£11

Pear and Stilton

Pears, baked in wine and spices then stuffed with crumbled Stilton and chestnuts and drizzled with maple syrup (V)
£9

Beer battered brie

French brie, deep fried in our gluten-free beer batter and served with leaves and cranberry sauce (V, GF)
£9

Bresaola

Air dried, salt-cured beef fillet, thinly sliced and served with rocket, truffle oil, parmesan and cornichons (GF)
£11

Warm hummus with olive and walnut salad

Hummus topped with walnuts, olives, raisins, olive oil and maple syrup, served with flatbread (VG)
£8

Whitebait

Finely breaded and deep fried whole whitebait with samphire, lemon and our in-house tartare sauce
£9

—PUB CLASSICS—

Steak and ale or festive pie

Whole, shortcrust, deep filled pie, creamy mashed potatoes, minted mushy peas, rich onion gravy
£20

Beer battered fish and chips

Large, skin-on battered haddock fillet, hand cut chips, minted mushy peas, tartare sauce (GF)
£20

Green Man burger

6oz prime beef burger served on brioche with onion rings, tomato, Green Man sauce, baby gem and melted Monterey Jack cheese with fries and coleslaw (GFO, VGO, VO)
£18

Baby-back pork ribs

Our famous ribs! Slow cooked in-house, and smothered in chef's bourbon barbeque sauce, served with fries and coleslaw (GF)
£20

Wild boar sausages and mash

Wild boar and orange sausages, creamy mashed potatoes, seasonal vegetables, onion gravy, crispy fried onions
£18

10oz sirloin steak

Butcher's best 10oz sirloin, hand-cut chips, slow roasted tomato, wild mushroom fricassee, onion rings, salad (GF)
£26

...add your choice of peppercorn, honey and mustard, wild mushroom,
Stilton or garlic butter sauce (GF)—£3

Make it 'surf and turf' - add three large, skin on king prawns (GF)—£9

—A LA CARTE—

(For other dietary requirements please see our vegan/vegetarian menu)

Chicken supreme à la forestière

Baked chicken supreme, creamy wild mushroom, pancetta and marsala wine sauce, served with buttery fondant potatoes and chantenay carrots (GF)

£21

Pan fried fillet of salmon

Salmon fillet with crushed new potatoes and samphire with dill, champagne and freshwater prawn sauce (GF)

£23

Venetian confit duck fettuccini

Fettuccini pasta tossed with a whole confit duck leg, garlic, lemon, roasted fennel, savoy cabbage and butter

£20

Slow roasted ham hock

Ham hock on the bone with Lincolnshire Poachers mash, savoy cabbage and honey and wholegrain mustard sauce (GF)

£26

King prawn broil

Whole, huge king prawns, mussels, freshwater prawns, new potatoes, samphire and sweetcorn, broiled 'deep south style' in garlic butter, paprika and a touch of cayenne pepper. Served with crusty bread

(GFO)

£23

Pork schnitzel

Loin of pork schnitzel with roasted tomatoes, apple, celery, fennel, sultana and walnut salad and truffled parmesan fries

£21

—TO FINISH—

Blood orange posset

Vegan posset flavoured with blood orange and topped with popcorn crumb, dark chocolate and bitter citrus (GF, VG)

£9

Banoffee cheesecake

Baked cheesecake with banana fritter, Chantilly cream and sticky toffee sauce (V)

£9

Green Man 'STP'

Our famous sticky toffee pudding, with toffee sauce and vanilla ice cream (V)

£8

Black forest brownie

Triple chocolate brownie with cherry sauce and vanilla ice cream (GFO, V)

£9

Rum baba

Warm Italian sponge soaked in rum syrup, served with pistachio and mascarpone cheese (V)

£9

Ginger crème brûlée

Cinnamon and ginger sugar crusted crème brûlée
with Grantham gingerbread

(V, GF)

£9

Cheese plate

A generous selection of traditional cheeses, artisan crackers, fruit,
celery and chutney (V, GFO)

£15

—ABOUT US—

The history of The Green Man at Norton Disney can be traced back at least 300 years, to when the original cattle-farmer's wife began serving her own home brew out of the side window to thirsty farmers, game keepers, labourers and travellers. Since then it has endured many historical events, changes and expansions and different names and forms, but has always remained true to its origin—good beer, and a warm and friendly welcome to all who pass through its doors.

In the 1800s the Green Man was known as The Sportsman, due to prolific and popular hunting activities in the surrounding woods and farmlands. It was famous for real ale, the level of its hospitality, and for staying open at all hours to fortify the poachers stalking the surrounding woodland. It was during this period that the local pub served also as a meeting place for court officials, and, sadly, as a sort of make-shift mortuary. It was in this building that the poachers met prior to the unfortunate Norton Big Woods murder, and here that the sadly deceased victim was brought.

In light of changing times between the first and second world war, and as a mark of respect for the Lord of the manor of the time, the 'victualler's' (as the occupation was described) became The St Vincent Arms. In this incarnation it retained a good reputation for traditional pub fare and superb ales. It was during this period, in the 1950s, that the village of Norton Disney became known as the ancestral home of Walt Disney himself, and that the pub received a visit from Mr Disney and his wife and daughters. Later in the 20th Century, corresponding with stricter drink driving laws and the move from rural to urban living, a more comprehensive menu was developed.

The early 21st century was an exciting time for The St Vincent Arms, when it rose to national fame (or, more appropriately, infamy) due to a controversial episode culminating in a police chase and an escape by helicopter—something remaining locals still remember to this day, and are very happy to share their differing perspectives of! It was just after this, in early 2009, that the property was purchased from the brewery by the current owners and became, for the first time in a number of decades, a free-house again.

Research by the new owners into the history of the site uncovered that the first recorded name for the pub was The Green Man, probably after the carving of the pagan deity in the rafters of the village church. Feeling that the pub both deserved and needed a thorough renovation and rebranding, this name was adopted and a full modernisation was undertaken. Since then The green Man has grown an excellent reputation for incredible traditional pub food/fine dining fusion, fantastic real ale and local produce, its unmatched atmosphere and the friendliness of its welcome. Our reputation precedes us, and we're very happy you have chosen to dine, or drink, with us!

Our dietary requirements key is as follows:

(GF) = Gluten free

(GFO) = Gluten free options available

(V) = Vegetarian

(VO) = Vegetarian options available

(VG) = Vegan

(VGO) = Vegan options available

We cannot guarantee that our menu items can be prepared allergen free, as we do use allergens in the kitchen. Please advise our staff of any allergies. We are not able to cater to dietary preferences beyond those illustrated on our menu. Please ask staff for allergen charts should you require them.