

—TO START—

Appetisers—Small dishes to start your meal

Crusty bread and butter—£3.95

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

Duck and orange paté

With caramelised onion chutney and toasted granary bread (GFO)

£9

Beer battered brie

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

£9

Wild mushroom soufflé

Twice baked soufflé with wild mushroom fricassee and Stilton (V)

£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 chicken and mushroom 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, cannot be gluten free AND vegan/vegetarian)

£18

Lambs liver

With creamy mashed potatoes, seasonal vegetables, onion gravy and crispy fried onions

(GF)

£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, shell 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

Confit duck gnocchi

Whole, aromatic confit duck leg served with gnocchi and mediterranean vegetables

£20

Blade of beef

Slow cooked, tender blade of beef with wholegrain mustard infused mashed potatoes, seasonal vegetables, mushroom and pancetta gravy and crispy fried onions (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

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

—VEGETARIAN AND VEGAN—

Moving Mountains burger

Vegan burger, baby gem, Green Man burger sauce, beef tomato and Monteray Jack cheese in brioche bun with fries, salad and coleslaw (VGO, V) £18

Gnocchi ai funghi selvatici

Gnocchi with mixed wild mushroom fricassee, truffle oil, micro herbs and balsamic glaze, with your choice of parmesan or vegan feta (VGO, V) £17

'Sausages' and mash

Vegan sausages with mashed potato, seasonal vegetables, onion gravy and crispy fried onions (V, VG) £17

Persian style vegetable stew

Roasted aubergines, peppers, courgettes and onions with tomatoes, slow cooked in their own juices and flavoured with Persian herbs and spices, then sweetened with raisins and apricots, served with flatbread and topped with crumbled feta cheese (GFO, VGO, V) £17

Pineapple and goat's cheese salad

With leaves, olive oil and balsamic glaze (VGO, V, GF) £14.50

—SANDWICHES—

(Served 12-2.30 Wednesday to Saturday. All sandwiches are on crusty ciabatta and come with your choice of soup of the day or fries)

Haddock goujons and tartare sauce (GFO) £14

Mediterranean vegetables and goats cheese (V, VGO, GFO) £13

Vegan sausage with caramelised onion (VG) £13

Wild mushroom and Stilton (V, GFO) £13

Prawns in Marie Rose sauce with gem lettuce (GFO) £15

—CHILDREN'S MENU—

Cheese burger and fries (VO, VGO, GFO, cannot be gluten free AND vegan/vegetarian) £10

Haddock goujons, chips and peas (GF) £10

Gnocchi with wild mushrooms and Parmesan (VGO, V) £10

Vegan sausage and mash with vegetables and gravy (VGO) £10

Persian vegan vegetable stew with vegan feta and crusty bread (VG, GFO) £10

Sides and extras, all £3.95, add cheese for £2...

Hand cut chips, fries, mashed potato, salad, garlic bread, seasonal veg, onion rings

—TO FINISH—

Roasted pineapple

With chilli syrup and raspberry sorbet (GF, VG)

£9

Pistachio and chocolate tiramisu

With amaretto and chocolate sauce (V)

£9

Green Man 'STP'

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

£8

'Death by Chocolate' brownie

With chocolate sauce and double chocolate chip ice cream (GFO, V)

£9

Rum baba

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

£9

Cherry Bakewell Eton Mess

Whipped cream, cherry ice cream, cherry sauce, meringue, almonds and amaretto (V, GF)

£9

Cheese plate

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

£15