

—TO START—

Appetisers—Small dishes to start your meal

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 bread and butter (GFO, VO, VGO)

£7.50

Garlic fried king prawns

King prawns fried in garlic butter with a hint of chilli, and served with toasted sourdough bread (GFO)

£12

Black Sheep Ale Welsh rarebit

Rarebit made with Black Sheep special ale, with our house-roasted ham and crispy leek

£10

Beer battered brie

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

£9

Antipasto Miso (for sharing)

Salame Milano, prosciutto ham, salame Napoli, mortadella, mozzarella cheese, ricotta, balsamic baby onions, sundried tomatoes, drizzled with basil pesto and served with warm flatbread (VO, GFO)

£20

Warm hummus with olive and walnut salad

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

£9

Beetroot cured salmon gravadlax

With beetroot and orange salad and horseradish cream (GF)

£11

—PUB CLASSICS—

Steak and ale 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 steak burger

6oz prime steak 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)
£19

Seared chicken breast burger

In a brioche bun with baby gem lettuce, mayonnaise, melted Monterey Jack cheese and bacon jam, served with fries, rocket and coleslaw (GFO)
£21

Ham, egg and chips

Our in-house roasted ham, cut extra thick and served with chips, garden peas, fried egg and a pineapple ring (GF)
£18

10oz sirloin steak

Butcher's best 10oz sirloin, hand-cut chips, slow roasted tomato, roasted Portobello mushroom, onion rings, rocket salad (GF)
£28

...add your choice of peppercorn, honey and mustard, mushroom,

Stilton or garlic butter sauce (GF)—£3

Steak and scampi—add scampi to your plate —£6

—A LA CARTE—

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

Lemon chicken piccata

Whole chicken breast, butterflied and pan-seared then sautéed in buttery lemon and caper sauce, served with crushed new potatoes and pan-fried tenderstem broccoli with almonds (GF)

£21

Whole, oven baked sea bream (contains bones)

Served with onion, cucumber, caper and tomato salsa and new potato salad. (please ask if you would like the head and tail removed) (GF)

£23

Aromatic crispy duck salad

Shredded aromatic crispy duck on a bed of Cantonese-inspired salad, with hoisin sauce (GF, VGO)

£21

Slow cooked lamb shank

Tender lamb shank, finished with aromatic Moroccan spices and served with Mediterranean vegetable and apricot tagine, topped with pomegranate and yoghurt dressing, with warm garlic flatbread (GFO)

£28

Mussels

Sauteed in Thai green curry sauce and served with your choice of either fries or toasted sourdough bread (GFO)

£22

Baby-back pork ribs

Imitated but never beaten—we've upped our game! Bigger than anywhere else, our full rack of pork ribs are a massive 1kg cooked weight, have double the meat of a usual rack, and measure 35-40 cm! Half rack is also offered, as they are not available for sharing. (GF)

£30 (full rack) £18 (half rack)

Chicken fettuccine Alfredo

Fettuccine pasta tossed in a rich, creamy sauce of butter, garlic, cream, pancetta, peas, ground pepper and freshly grated Parmesan cheese, topped with pan-seared, sliced chicken breast and a touch of parsley

£21

—TO FINISH—

Banana split

With either vanilla (VG) or salted caramel ice cream, whipped fresh cream, sauces and sprinkles (GFO, VGO)

£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)

£9

Chocolate brownie and dulce de leche sundae

A caramel brownie extravaganza—chunks of gluten-free brownie combined with dulce de leche sauce, vanilla and chocolate ice cream and whipped cream (GFO, V)

£10

White chocolate and strawberry cheesecake

Soft, creamy cheesecake flavoured with white chocolate and topped with strawberries, served with extra white chocolate sauce and more strawberries! The perfect summer dessert (V)

£9

Wild berry Eton Mess

A mess of whipped cream, wild berry coulis, meringue and raspberry sorbet (V, GF)

£9

Antipasto Miso (for sharing...or not!)

An alternative to the traditional cheese plate—Salame Milano, prosciutto ham, salame Napoli, mortadella, mozzarella cheese, ricotta, balsamic baby onions, sundried tomatoes, drizzled with basil pesto and served with warm flatbread (VO, GFO)

£20

—VEGETARIAN AND VEGAN—

Moving Mountains burger

Vegan burger, baby gem, Green Man burger sauce, beef tomato and Monterey Jack cheese in brioche bun with fries, rocket salad and coleslaw (VGO, V) £19

Portobello mushroom fettuccini Alfredo

Fettuccini tossed in a cream, butter, pepper and Parmesan sauce and topped with a whole, oven roasted Portobello mushroom (V) £17

‘Sausages’ and mash

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

Mediterranean vegetable tagine

Roasted aubergines, peppers, courgettes and onions with tomatoes, slow cooked in their own juices and flavoured with Moroccan herbs and spices, then sweetened with apricots, served with flatbread and topped with yoghurt and pomegranate dressing (GFO, VGO, V) £17

Aromatic crispy ‘duck’ salad

Shredded aromatic mock duck on a bed of Cantonese-inspired salad, with hoisin sauce (VG) £18

—SANDWICHES—

(Served 12-2.30 Wednesday to Saturday. All served with rocket salad and crisps. Add fries or soup of the day for £4.95)

Haddock goujons and tartare sauce (GFO) £10

Ham, cheese and pickle (GFO, VO) £10

Mozzarella and sundried tomatoes with pesto (V) £9

Vegan sausage and caramelised onion (VG) £9

Deli meats with rocket and tomato chutney (GFO) £10

Green Man Growler—A big slab of ham, fries, and melted Monterey Jack cheese, all topped with a fried egg (GFO) £10

—CHILDREN’S MENU—

Cheese burger and fries (VO, VGO, GFO, cannot be gluten free AND vegan/vegetarian) £11

Vegan sausages, mash and vegetables (VG) £11

Fettuccini alfredo with either chicken or portobello mushrooms and Parmesan (VO) £11

Chicken goujons with fries and salad £11

Moroccan vegetable tagine with flatbread and yoghurt and pomegranate dressing (V, VGO, GFO) £11

Sides and extras, all £4.95, add cheese for £2...

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

—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.