—TO START—

Appetisers—Small dishes to start your meal
Crusty bread and butter—£3.95
Mixed olives—£3.95
Garlic bread—£4.95
Cheesy garlic bread—£5.95

—STARTERS—

Seasonal soup
Crusty ciabatta, butter (GFO, VO, VGO)
£7.50

King prawns
Garlic, chilli, toasted sourdough bread (GFO)
£12

Baked pear and Stilton
Crumbled Stilton, spiced rum and raisin syrup, sweet chestnuts (V, VGO, GF)
£9

Antipasto Miso (for sharing)
Salame Milano, prosciutto ham, salame Napoli, mortadella, mozzarella, ricotta, balsamic baby onions, sundried tomatoes, basil pesto, balsamic glaze, flatbread (GFO)
£20

Ham hock and Cheddar croquette
Pineapple preserve
£11

Warm hummus
Walnuts, olives, raisins, olive oil, maple syrup, flatbread (VG, GFO)
£9

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

—PUB CLASSICS—

Steak and ale pie

Whole shortcrust pie, creamy mashed potatoes, minted mushy peas, rich onion gravy

£20

Beer battered fish and chips

Skin-on battered haddock fillet, hand cut chips, minted mushy peas, tartare sauce (GF)

£20

Green Man burger

6oz prime beef burger, baby gem lettuce, tomato, Green Man burger sauce, melted Monterey Jack cheese on brioche bun with fries, onion rings and coleslaw (GFO, VGO, VO (cannot be vegan/vegetarian AND gluten free))

£20

Baby-back pork ribs

Our famous ribs! Choose from a huge 1kg full rack or half rack of slow-braised ribs, smothered in chef's bourbon barbeque sauce. With fries and coleslaw (GF) £30 full rack/£19 half rack

Ham, egg and chips

Hand carved roasted ham, thick chips, garden peas, two fried eggs, pineapple rings (GF)

£19

10oz sirloin steak

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

£28

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

Make it 'surf and turf' - add three king prawns (GF)—£7

—A LA CARTE—

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

Sundried tomato and pesto chicken parmigiana

Grilled flat-iron chicken breast, sundried tomatoes, basil pesto, melted Parmesan cheese, garlic butter tossed fettuccine (GFO—Crushed new potatoes and salad instead of pasta)

£21

Pan fried fillet of salmon

Fondant potato, samphire, caper and shrimp beurre noisette (GF)

£23

Lamb shank

Aromatic-spiced, slow cooked lamb shank, Mediterranean vegetable and apricot tagine, pomegranate and yoghurt dressing, warm garlic flatbread (GFO)

£29

Pork fillet

Buttery colcannon, spinach, roasted root vegetables, mustard velouté (GF)

£26

Game stew

Locally sourced game, root vegetables, new potatoes, red wine, pink peppercorn and juniper berry gravy, herb crust, warm bread and butter (GFO)

£23

Duck a l'orange

Orange glazed whole confit duck leg, seared tenderstem broccoli, savoy cabbage, crushed new potatoes, orange sauce (GF) £22

—TO FINISH—

Banana split
Either vanilla (VG) or salted caramel ice cream, whipped fresh cream, sauces and sprinkles (GFO, VGO)
£9

Baked Basque cheesecake
Brulé crust, Chantilly cream, rum and raisin syrup (V, GF)
£9

Green Man ‘STP’
Our famous sticky toffee pudding, with toffee sauce and vanilla ice cream (V)
£9

Triple chocolate brownie sundae
Chunks of gluten-free brownie, toffee sauce, vanilla ice cream, chocolate ice cream, whipped cream, chocolate and white chocolate sauce (GFO, V)
£10

Lemon meringue Eton mess
Whipped cream, meringue and lemon curd topped with Biscoff crumb (V, GFO)
£9

Bailey’s and chocolate tiramisu (V)
£9

Cheese
Stilton, brie and Belton Red Fox cheeses, honey, pineapple preserve, caramelised onion chutney, pear, artisan crackers (V, GFO)
£15

—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, salad and coleslaw (GFO, VGO, V) £20

Fettuccini ai funghi selvatici
Fettuccini with Portobello mushroom fricassee, in cream and wine sauce with parmesan (VGO, V) £19

'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 raisins and apricots, served with flatbread and topped with crumbled feta cheese (GFO, VGO, V) £18

Pizza Florentine
Garlic-baked flatbread, sundried tomatoes, pesto, baby spinach and mozzarella, topped with a baked egg, with a balsamic side salad (V) £12

—SANDWICHES—

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

Mozzarella cheese, sundried tomatoes and pesto (GFO) £11
Ham, cheese and pickle (VO, VGO, GFO) £11
Vegan sausage with caramelised onion (VG) £10
Portobello mushroom and Stilton (V, GFO) £10
Deli meats with salad and tomato chutney (GFO) £11
Green Man Growler—a big slab of ham with fries and melted Monterey Jack cheese, all topped with a fried egg, in a barney bun (GFO) £12

—CHILDREN'S MENU—

Cheese burger and fries (VO, VGO, GFO) £11
Chicken nuggets, chips and peas £11
Garlic fettuccini with Parmesan (VGO, V) £11
Vegan sausage and mash with vegetables and gravy (VGO, V) £11
Flatbread tomato and mozarella 'pizza' with fries (V) £11
Moroccan vegetable tagine with feta and flatbread (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 cattlefarmer'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.