—SUNDAY MENU—

Available Sundays 12-5.30pm

—TO START—

Soup of the day

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

Whitebait

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

Warm hummus

Walnuts, olives, raisins, olive oil, maple syrup, flatbread (V, VG, GFO) - **£9**

Ham hock and Cheddar croquette

Pineapple preserve - **£11**

—SUNDAY ROASTS—

All our roast dinners (except vegan options) are served with roast potatoes, mashed potatoes, roasted root vegetables, seasonal vegetables, cauliflower cheese, stuffing, spiced red cabbage, Yorkshire pudding and gravy. Gluten free option available. Children's portions (except lamb) are available for £11 **Roast beef—£23**

Slow cooked lamb shank—£28

Roast loin of Pork with crackling—£22

Whole roast chicken breast—£22 Vegan sausages—£18

Filled Yorkshire puddings—all served with the meat of your choice, roast and mashed potatoes, roasted roots, cauliflower cheese, red cabbage, seasonal veg and gravy - £17 **Beef**

Pork

Chicken

Vegan sausage

—MAIN COURSES—

(Please ask for our children's menu for children's options)

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**

Beer battered fish and chips

Battered haddock fillet, hand cut chips, minted mushy peas, tartare sauce (GF) - **£20**

Green Man or Moving Mountains burger

Beef steak burger served in brioche with onion rings, beef tomato, Green Man sauce, baby gem, Monteray Jack, and bacon, with fries and coleslaw (GFO, VGO, VO, cannot be gluten free AND vegan/vegetarian) - **£20**

Sundried tomato and pesto chicken parmigiana

Grilled flat-iron chicken breast, sundried tomatoes, basil pesto, melted Parmesan cheese, garlic butter tossed fettuccine **£21 (GFO—crushed new potatoes and salad instead of pasta)**

Mediterranean vegetable tagine

Roasted aubergines, peppers, courgettes onions and tomatoes with Moroccan herbs and spices, apricots, raisins and served with flatbread (VG)—**£18**

—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.