

## DECEMBER SUNDAY TAKEAWAY MENU

Collection slots are available 12.15-3pm subject to availability and menu should be pre-ordered by 6pm on the Saturday evening prior to your collection.

Menu is also subject to change and availability – please call us on 01403-710250 for latest menu

### Whilst you enjoy a at home pre- lockdown Sunday Lunch Cocktail

Smoked Almonds £4 Green Man Olives £3.50

Cheesy Garlic £4.50 or Plain Garlic Bread £4

### **STARTERS**

Green Man Prawn and Avocado Cocktail

Finest Norwegian Prawn Marie Rose, Avocado & shredded Leaves. (GF) £8

Twice Baked Cheese Soufflé with White Wine Cream Sauce £7.50

Medley of Heritage Beetroot, Orange, Baby Spinach, Sun-dried Tomato, Rocket, Orange, Harissa and Fennel. £7  
Topped with Hazelnut Brittle & finished with a Pomegranate Molasses Balsamic Dressing (GF, V, DF, VG)

Pigeon & Foie Gras Terrine, Morello Cherries, Mixed Leaf Garni £8

Five Cold Mediterranean Prawns with Garlic Mayonnaise £8.50

Panko crumbed Chicken, Mixed Leaves and our own Spiced Peanut Satay Sauce £7.50

### **MAIN COURSES**

#### Green Man Combo

Duo of Roast Sirloin of Beef and Roast Loin of Pork served with Yorkshire Pudding, Apple Sauce and Crackling and of course our famous Proper Gravy £18

21-Day Dry Aged Roast Scotch Sirloin of Beef served with  
Homemade Yorkshire pudding & our Rich Homemade Gravy £15

“Rare Breed Tamworth “Roast Loin of Pork served with a Rich Homemade Gravy, £14  
Fresh Apple Sauce and complemented by Crispy Crackling

Half a Roast Banham Chicken with Apricot and Sage & Onion Stuffing  
Chipolata Sausage and Proper Homemade Gravy £14

*All served with Seasonal Steamed Vegetables, THE best Cauliflower Cheese  
& Proper Roast Potatoes and of course our proper-made Gravy*

Sides of Cauliflower Cheese £3.50, Yorkshire pudding £1, Roast Potatoes £3, Chipolatas £4

Pan Roasted Fillet of Atlantic Caught Halibut. Served with a Sauternes, Saffron, Ginger, Dill and Shallot White Wine Cream Sauce,  
New Potatoes and Peas £18

Handcrafted Mushroom & Black Truffle Tortelloni, Wild Mushrooms, White Wine Cream Sauce, Porcini Dust, Parmesan.  
Starter £8 main course £15 (V)

Coastal Board – Medley of Norwegian Prawns Marie Rose, Smoked Mackerel, Mediterranean Prawns, Smoked Salmon, Mayonnaise  
£18

Garden Board – Stuffed Peppers, Roasted Red Peppers, Sun-Blush Tomatoes, Char-grilled Artichoke,  
Cheddar Cheese, Hummus, Balsamic Onions £15

### **DESSERTS**

Sticky Toffee Pudding with Toffee Sauce £6.50

Brioche Bread and Butter Pudding £6.50

Apple Tarte Tatin with Caramel Sauce £7.50

Tangy Sicilian Lemon Cheesecake £6.50

Selection of Finest Cheeses to include Tunworth, Godminster Cheddar, Brighton Blue, Reblachon and Stilton  
Served with selection of Biscuits and Grapes £10

