

### GREEN MAN TAKEAWAY MENU DECEMBER 2020

Available for collection Wednesday – Saturday 12-2pm & 5.30-8.00pm subject to availability  
Pre-order only during December and orders to be received no later than 10am of the day of collection.  
Please ring us on 01403-710250 or visit our Facebook Page for daily specials

Smoked Almonds £4 Green Man Olives £3.50 Garlic Bread £4 Garlic Cheesy Bread £4.50

#### To Start or as a lighter plate

Medley of Heritage Beetroot, Orange, Baby Spinach, Sun-dried Tomato, Rocket, Orange, Harrisa and Fennel. £6  
Topped with Hazelnut Brittle & finished with a Pomegranate Molasses Balsamic Dressing (GF, V, DF, VG)

Green Man Smoked Salmon, Fresh Salmon Rilette, Fresh Dill, Cream and a touch of Sicilian Lemon.  
Served with Dressed Watercress (GF) £8.50

Pigeon & Foie Gras Terrine, Morello Cherries, Toasted Brioche £7.70

Twice Baked Cheese soufflé served with a White Wine Cream Sauce £7.50 (V0)

Finest Mediterranean Prawns sautéed with Garlic Butter £8.50(GF)

Panko Breaded Chicken served with our own Spiced Satay Sauce £7.50

Nick's own Green Man Smoked Salmon served simply with Lemon £8.50 (GF/DF)

#### Main Courses

Schnitzel of Chicken Breast coated in a Seasoned Crumb and pan Fried with an Isle of Wight and Sicilian Lemon Butter.  
Served with a Rocket, Sun-blush Tomato & Parmesan Salad, Skinny £15

“Cherry Orchard” Chinese style Crispy Belly of Pork with Ginger, Chilli, Honey and Lemongrass. Served with Bok Choi and Steamed Rice £16 (GF DF)

Braised Feather Blade of Beef, Shallots, Ginger, Cinnamon, Saffron, Coriander, Dried Cranberries Harissa. Served with Creamy Mash & Green Beans. £16

Finest Calves Liver and Smoked Bacon with a Rich Red Wine & Onion Gravy, Green Beans & Creamy Mash £17 (can be GF )

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

#### Green Man Signature Dishes

##### Green Man Fish and Chips

Fresh Fish of The Day coated in a Crisp Golden Batter, Chunky Chips, Garden Peas and Homemade Tartar Sauce. £14.00  
(DF/GF on request )

Finest Pan Roasted Fillet of Seabass, New Potatoes and Braised Leeks. Served with a Saffron, Sauternes, Ginger, Shallot and Dill Cream Sauce £17

Classic Scampi Thermidor in a Rich Shallot, Dijon Mustard, Brandy, Cream and very Cheesy Sauce. Served with Basmati Rice or Skinny Frites £20 (GF)

##### Green Man Curry

Our Famous Curry marinated in our homemade Curry Sauce with Lime, Coconut, Coriander and Chili. Served with Basmati Rice, Poppadum and Mango Chutney - Chicken £14.00, Tiger Prawn £16.50 £13 Paneer (For Vegans please omit cheese) (GF /DF) available on request

Green Man Grazing Boards – for 2 to enjoy as a starter or for 1 as a main course

##### Coastal Board –

Medley of Norwegian Prawns Marie Rose, Smoked Mackerel, Mediterranean Prawns, Smoked Salmon, Mayonnaise & Mixed Leaves £18 (GF)

##### Garden Board,

Stuffed Peppers, Roasted Red Peppers, Sun-Blush Tomatoes, Char-grilled Artichoke, Cheddar Cheese, Hummus, Balsamic Onions (£15 GF)

Our kitchen contains nuts & flour. If you have any other allergies, please let us know. Dishes that are Gluten & Dairy Free are highlighted by GF/DF – however please always advice us as we can make our other sauces/dishes gluten free if required particularly our fish dishes.

DESSERTS AND AFTER DINNER DRINKS

Homemade Brioche Bread and Butter Pudding finished with an Apricot Glaze  
Served with Good Old Fashioned Custard. £7

Green Man Sticky Toffee Pudding with Toffee Sauce £7

Dark Chocolate Box, Chocolate Cremaux, Cherries £7 (GF)

Classic Key Lime Cheesecake, Gingernut Biscuit, Lime Sorbet, Sugared Lime Zest £6

Apple Tarte Tatin, Caramel Sauce £7.50

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SELECTION OF OUR FINEST LOCAL AND CONTINENTAL CHEESE.  
Served with Biscuits or Crusty Artisan Baked Bread, Grapes and Celery £10 (can be GF)