

*Seedlip Spice, served over ice with fresh Orange
& Fever Tree Aromatic Tonic
Sipsmith Sloe Gin, Fresh Lime over ice with Fever
Tree Ginger Ale*

White Wine – **Pecan Stream Sauvignon Blanc** –
*Vibrant acidity and good freshness. Pairs well
alongside squid, shellfish and vegetarian dishes*
Red Wine – **Pecan Stream** – *Predominately shiraz
lead, violet, cherries and liquorice aromas. Velvety
texture, classic tannin structure well balanced
acidity. Pairs well with our roast beef.*

STARTERS

Basket of Freshly Baked Artisan Bread/ Isle of Wight Garlic Bread/ Cheesy Garlic Bread/ Green Man Olives

Crab Bisque with Saffron Aioli Cheese Rouille & Croutons *(GF on request)*

Retro Green Man Avocado and Norwegian Prawn Marie Rose Mayo *(GF)*

Green Man Signature House Smoked Salmon, Served with Crusty Bread *(GF/DF on request)*

Tomato Tart, Plum Tomato, Goats Cheese Mousse, Pickled Carrot Topped with Roasted Parsnip Chips

Duck Liver Pate served with Salad Garni, Chutney *(GF on request)*

Serrano Ham with Poached Pear Salad Garni Sundried Tomatoes Parmesan & House Dressing *(GF/DF)*

Plump Mediterranean Prawns with Homemade Mayonnaise

GREEN MAN CHEF SPECIALITY

Seafood Linguine Turbot Halibut Tiger Prawn & Cod in a Herb Cream Sauce

MAIN COURSES

21 Day Dry Aged Roast Scotch Sirloin of Beef with Homemade Yorkshire Pudding Served & Rich Proper made Gravy

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

“Green Man Combo”

For those who cannot choose between our Fabulous Roasts. - A Duo of Scotch Sirloin of Beef and Tamworth Loin of Pork Served with accompaniments of Yorkshire Pudding, Apple Sauce & Crackling and not forgetting our Rich Homemade Gravy

Half Roast Chicken, Sage & Onion Stuffing, Pigs in Blanket, Homemade Yorkshire Pudding, & Rich Proper made Gravy

All the above Main Courses are served with Steamed Vegetables, Green Man Cauliflower Cheese and Roast Potatoes

***Additional Vegetables or Potatoes £3 Extra Cauli Cheese
Extra Yorkshire Pudding, Extra Jug Gravy, Pigs In Blankets***

Green Man Fish and Chips - Fresh Day Boat Fish of The Day coated in a Crisp Golden Batter.Served with Chunky Chips, Garden Peas. *(DF/GF on request)*

Porcini Mushroom stuffed Ravioli, Mushroom, Black Truffle, Cream, & dust of Parmesan. VG

CHILDREN’S SUNDAY LUNCH MENU for ten years and under

Traditional Roast Beef OR Pork with all the trimmings, Roast Potatoes and Vegetables

Pigs in Blankets Chips & Peas

Battered Fish Chips & Peas

Single Scoop of Today's Ice Cream

All prices are inclusive of VAT. Parties of 6 or more are subject to an optional 10% service charge All of our pre-booked guests get "Green Man prioritised". Any walk-in guests may incur waiting times subject to how busy we are.