

Whilst you ponder

Green Man Olives £5

House Baked Artisan Bread with Butter £5.50

Scampi with Homemade Tartare Sauce £8

Isle of Wight Garlic infused Bread £6

Isle of Wight Garlic infused Cheesy Bread £7

Valencian Almonds / Wasabi Peanuts /

Fried & Salted Corn £3 per pot

To Start

Nick's own Green Man Smoked Salmon served simply with Lemon (DF - GF on request). £14

Retro Green Man Avocado and Norwegian Prawn Cocktail with a Marie Rose Mayo (GF) £10

Sticky Karaage Chicken with a Sweet Chilli and Stem Ginger Dressing, served with Spring Onion, Coriander and Fresh Mango £10

Twice Baked Cheese Soufflé, Dressed Lambs Lettuce and Sun Blush Pear Salad £9

Honey Roasted Figs, Serrano Ham and Smoked Duck Breast, with Baby Leaves, Micro Herbs, and a Sour Cherry Dressing £9 (GF & DF)

Med Prawns and Cherry Tomatoes pan-fried with Isle of Wight Garlic Butter, Sweet Paprika and Nduja and served with Artisan Bread £15 (GF & DF on request)

Homemade Duck Liver Pate served with Red Onion Spiced Chutney, Crusty Artisan Bread £8 (GF on request)

Deep Fried Goats Cheese Won Ton, Sweet n Sour Dressing and a Cold Roasted Beetroot, Fresh Orange and Dill Salad £9

Where a Gluten Free Roll is substituted with our Crusty Artisan Bread, a £2 supplement of per roll will apply.

Sides

Creamed Savoy Cabbage with Bacon £5

Garden Peas £2.50

Braised Hispi Cabbage £4.50

Baby Leaf Spinach £5

Sauteed Potatoes £5 *or if substituted on a Main course dish supplement of £2.00*

Green Man Beer Battered Onion Rings £6.

Creamy Mashed Potato £4

Bowl of Hand Cut Chips/Skinny Fries £4.50

Cheesy Chips £6

Side Salad £4.

Green Man Signature Dishes

Green Man Fish and Chips - Fresh Day Boat Fish of The Day coated in a Crisp Golden Batter. Served with Chunky Chips, Garden Peas. £18 (DF/GF on request)

Green Man Curry – Our famous curry marinated in Lime, Coconut, Coriander and Chilli. Served with Basmati Rice,

Poppadum and Mango Chutney -

Chicken £19, Tiger Prawn £23 Vegi Cheese £18

(For Vegans, please omit cheese) (GF/DF on request)

MAINS

Undyed Smoked Haddock on a Leek, Sweetcorn, Thyme, New Potato Chowder, served with Crusty Bread £24 (GF on request)

Fricassee of Braised South Lodge Venison, Dry Cured Streaky Bacon, Thyme, Shallot in a rich Red Wine Sauce. Served with Homemade Venison Sausage, Creamy Mash, Hispi Cabbage and Parsnip Crisps. £26 (DF on request)

French Classic Halibut "Veronique" – classic Fresh dish of Pan Roasted Halibut, Tarragon, Vermouth, Grape Cream Velouté with Samphire and New Potatoes £27 (GF on request)

Belly of Pork with a Thyme, Apricot, Sage and Crispy Onion Stuffing Balls, Creamed Savoy Cabbage, Bacon, Caramelised Apple and a Rich Calvados Sauce & Saute Potatoes £25 (DF on request)

Chicken Breast stuffed with Fresh Mango, with a Piquant Fresh Raspberry Infused Jus. Served with Skinny Frites and Buttered Baby Spinach £23 (GF – DF on request)

Finest Calves Liver and Thick Cut Smoked Back Bacon, Creamy Mash, Rich Onion Gravy and Hispi Cabbage £24 (GF)

Handcrafted Porcini Mushroom Tortellini, Chestnut Mushrooms, Black Truffle, Cream & a dust of Parmesan £19

Hand Rolled Gnocchi, Rich Tomato, Red Onion & Basil Fondue. Finished with Basil Oil £18 (VGN, DF, GF, V)

Please note a discretionary 10% optional service will be added to your bill.

Please do let us know if you would like this removed.

We work in a kitchen with the following ingredients and so cannot guarantee that food will be completely free of nuts, gluten, fish, eggs, dairy, celery, and sesame. We do have a list of all our allergens.

Please do let us know of any dietary requirements as we can amend some dishes to suit where needed.

For those guests who don't indulge in one of our lovely starters, there may be a wait of 25 minutes for your freshly prepared main course.

