

## Snacks & whilst you ponder

Mini Cumberland Sausages in Honey & Rosemary £8  
Scampi with Homemade Tartare Sauce £8  
Haggis and Black Pudding Bon Bons & Brown Sauce £8

Green Man Olives £5  
House Baked Artisan Bread with Butter £6  
Isle of Wight Garlic infused Bread £6  
Isle of Wight Garlic infused Cheesy Bread £7

### TO START

Hand Carved Fillet of Beef Tataki, Stem Ginger, Crispy Garlic, Orange Ponzu Dressing (DF) £12

Salad of Crispy Goats Cheese Parcel, Red Onion Chutney, Roasted Beetroot, Asparagus, Seville Orange, Pickled Fennel and Raspberry Vinaigrette £11

Sauteed Fresh Water Prawns with Nduja, Garlic & Olive Oil. Served with Homemade Sourdough £15  
**Green Man Signature** (GF on Request)

Hot Spinach and Smoked Haddock Soufflé, Grain Mustard Sauce & Chive £12

Nick's Own Green Man Smoked Salmon, Homemade Rye Bread, Cream Cheese, Fresh Chive and Sicilian Lemon - and yes, we do smoke it here ourselves £15  
(GF & DF on request)

Fresh Asparagus, Watercress Panna Cotta, Peas, Roasted Hazelnuts, Pea shoots, Sherry & Shallot Vinaigrette, Chive Oil (GF & N) £10

Green Man Coronation Chicken, Fresh Mango, Coriander, Madras, Baby Gem, Mayo, Crispy Mango (DF) £10

**Dishes containing Mayonnaise contain Mustard which contains Gluten. Dishes containing Soy contains Gluten.**

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

### Sides

Green Man Beer Battered Onion Rings £6.  
Bowl of Hand Cut Chips/Skinny Fries £5  
Bowl Of Peas £3  
Cheesy Chips £6  
House Side Salad £6  
Tender Stem £4  
Sauté Potatoes £6

where substituted, a £3 supplement will apply

### 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.£21  
(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 £21, Tiger Prawn £23 Vegi Cheese £20

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

### Green Man Salcombe Lobster Speciality.

Finest Salcombe Lobster Thermidor with Brandy, Mustard, Cheese, Shallot & Cream Sauce, Mixed Leaf Garni, Frites or Basmati Rice.

Half a Lobster £28, Whole Lobster £49 –

contains mustard which may contain traces of gluten

### MAINS

Classic Roast Duck a L'Orange, Sage and Onion Stuffing, Zesty Orange Sauce, Sauté Potatoes, Tender stem (DF on Request) £29

Char Grilled Finest Calves Liver, Thick Smoked Back Bacon, Creamy Mash, Tender Stem & Rich Roasted Red Onion Gravy (GF & DF on Request) £27

Green Man Pork Wellington, Pork Fillet, Black Pudding, Parma Ham, Dijon Mustard, All Butter Puff Pastry, Sauté Potatoes, Tender stem, Truffle and Cep infused Red Wine Sauce (DF on Request) £27

Chicken Escalope, Skinny Frites, Garlic & Lemon Butter, Classic Caesar Salad. (GF & DF on request – Contains Anchovies) £23

Market Fish of the Day with "Sauce Agrumes" Pan Roasted Fish or Seafood of the day with a classical French warm Dressing of Fresh Lemon, Orange, Lime, Clementine, Pink Grapefruit & Sherry Vinegar, finished with Mixed Herbs, New Potatoes and Mixed Salad (GF & DF on request) £MP

Handcrafted Roasted Artichoke, Garlic & Truffle Ravioli, Crispy Artichoke Crisps, Cep & Truffle Cream Sauce (VGN & GF – DF on Request) £22

"Green Man Aubergine Parmigiana Melanzane" Aubergine coated in Panko breadcrumb finished with a Rich Tomato and Basil Sauce & topped with Creamy Burrata. Served with Green Salad £21  
(VGN & GF & DF on request)

For Dairy Free Sauces, please ask for our Rich Red Wine Gravy

### Please see our board for daily specials

Our Famous Seafood Platters can be pre-ordered with a minimum

72 hours' notice – just speak to Beth for details

**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 allergies/dietary requirements at time of ordering, as we can amend some dishes to suit where possible. But these codes show some absolutes: (V) = Vegetarian; (GF) = Gluten Friendly (N) = Contains Nuts; (VGN) = Vegan; (DF) = Dairy Free**

**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.**

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

