

Snacks & whilst you ponder

Mini Cumberland Sausages in Honey & Rosemary £8
Scampi with Homemade Tartare Sauce £9
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

Tempura of Courgette Flower stuffed with Creamy Ricotta and Goats Cheese, Deep fried in a crispy Tempura Batter. Finished with a Light Romesco Sauce **(contains nuts)** £12

Medley of Pan Roasted Mushrooms in a Garlic, Cream & Tarragon Sauce on Toasted Homemade Brioche topped with Egg Yolk £10

Sauteed Fresh Water Crevettes with Nduja, Garlic & Olive Oil. Served with Homemade Sourdough £16
Green Man Signature (GF on request)

Homemade Beef Kofta, Freshly Baked Flatbread, Sumac, Pickled Red Onion, Fresh Tzatziki & Pomegranate £11
(GF on request)

Thai Smoked Chicken Breast Salad, Fresh Mango, Red Onion, Mint, Coriander, Thai Basil and Peanut Brittle **(contains nuts/DF)** £11

Asparagus, Rocket, Roasted Peach, Pomegranate Seeds, Crispy Parma Ham, Burrata and a Fresh Mint Dressing £10
(GF - DF/VG/V on request)

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

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	£7
Bowl of Hand Cut Chips/Skinny Fries	£5
Cheesy Chips	£6
Mini Greek Salad	£7
Green Beans	£4
Side Salad	£7
Garden Peas	£3
Sauté Potatoes	£6
(where substituted, a £3 supplement will apply)	
Dauphinoise Potatoes	£7
(where substituted a £4 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 & Mango Chutney

Chicken £21, Tiger Prawn £25 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, Frites or Basmati Rice.

Half a Lobster £28, Whole Lobster £49 –

contains mustard which may contain traces of gluten

MAINS

Char Grilled Finest Calves Liver, Thick Smoked Back Bacon, Creamy Mash, Green Beans & Rich Roasted Red Onion Gravy £28 **(GF & DF on request)**

Prime Roasted Pork Chop, Lemon and Sage Butter Sauce, Mini Greek Salad & Sauté Potatoes £27 **(GF)**

Pan Roasted Lamb Rump with a Lime, Black Pepper & Garlic Crust, Mint Infused Chimichurri, Dauphinoise Potato and Charred Asparagus £29.
(DF on request)

Pan Roasted Chicken Breast, pea purée, asparagus, fricassee of wild mushrooms, Pancetta, Madeira sauce & Potato Choice £23 **(GF)**

Market Fish of the Day – Please See Daily's Specials Board £MP

Miso Glazed Aubergine, with Spring Onions, Pomegranate Seeds, Toasted Sesame Seeds, Puffed Rice & a Light Red Pepper and Almond Sauce, Salad Garni & Sauté Potatoes £22. **(GF, DF & V)**

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

LOBSTER FEST THURSDAY

Enjoy our Lobster Speciality for £39 instead of the normal £49 – just quote Lobster Fest when booking!

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

