

THE GREEN MAN PARTRIDGE GREEN SIGNATURE SUNDAY LUNCH MENU

1st Sitting 12pm/12:15pm/12:30pm – Tables Until 2:15pm | 2nd Sitting 2:30pm/2:45pm/3pm – Tables Until Close

APERITIFS

KIA ROYALE – VEUVE CLIQUOT CHAMPAGNE & CRÈME DE CASSIS £16.5

SIPSMITH CLASSIC, OVER ICE, FRESH LIME & FEVER TREE ELDERFLOWER TONIC £8.1

GORDONS 0% PINK GIN, OVER ICE, CITRUS GARNISH & FEVER TREE ELDERFLOWER £7

FOR THE TABLE (BEWTEEN TWO)

HOMEMADE BREAD | OIL | BUTTER | BALSAMIC £6
GREEN MAN MARINATED OLIVES £5

ISLE OF WIGHT GARLIC BREAD £6 | WITH CHEESE £7

TO START

SOUP OF THE DAY | HOMEMADE SOURDOUGH BREAD £9.50 (GF on Request)

FANASTIC LOBSTER COCKTAIL | TANGY MARIE ROSE SAUCE | BED OF SHREDDED COS LETTUCE £15

ROSCOFF ONION TARTE TATIN | SERVED WARM | CREAMY GOATS CHEESE | PEPPERY ROCKET LEAVES £12 (V)

HOUSE SMOKED SALMON | SOUR DOUGH BREAD | SOUR CREAM | CHIVE | LEMON £15 (GF & DF On Request)

FABOULOUS MEDITTEREAN PRAWNS | SAUTEED IN GARLIC BUTTER | HOMEMADE SOURDOUGH BREAD £15

CHICKEN LIVER PARFAIT | SILVER BABY ONIONS | CORNICHONS | CHUTNEY | HOUSE BREAD £12 (GF On Request)

TEMPURA SQUID | SWEET CHILLI MAYONNAISE £13

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

SIGNATURE ROAST SELECTION

21 DAY DRY AGED SCOTCH SIRLOIN OF BEEF | YORKSHIRE PUDDING | RICH HOMEMADE GRAVY £24 (GF On Request)

TAMWORTH LOIN OF PORK | HOMEMADE APPLE SAUCE | CRISPY CRACKLING | RICH HOMEMADE GRAVY £23 (GF)

GREEN MAN COMBO | SCOTCH SIRLOIN BEEF | TAMWORTH PORK LOIN | HOMEMADE APPLE SAUCE | CRISPY CRACKLING | YORKSHIRE PUDDING | RICH HOMEMADE GRAVY £28 (GF On Request)

ROASTED CROWN OF CHICKEN | SAGE ONION & REDCURRANT STUFFING | PIG IN BLANKET | YORKSHIRE PUDDING | RICH HOMEMADE GRAVY £23

All Our Roasts Are Served With Vegetable Selection, Cauliflower Cheese & Roast Potatoes. Our House Gravy Is Suitable For Gluten Free Guests, Our Cauliflower Cheese Is NOT Suitable For Gluten Free Guests.

MAIN COURSES

MATELOT MEDLEY OF SEAFOOD | TURBOT | DOVER SOLE | SEABASS | KING PRAWN | POACHED IN LOBSTER ENCHANCED CREAM SAUCE | TOPPED WITH FRESH LOBSTER | NEW POTATOES | SPINACH £28 (GF On Request)

GREEN MAN SIGNATURE BEER BATTERED FISH OF THE DAY | GARDEN PEAS | CHUNKY CHIPS £22 (GF/DF On Request)

PEA & MINT RAVOLI | LEMON BUTTER TOSSED WITH TENDERSTEM & PEAS £22

TO ACCOMPANY

GREEN MAN GRAVY JUG £3 | PANACHE OF STEAMED VEGETABLES £4 | ROAST POTATOES £4

BISTO GRAVY JUG £1 | CAULIFLOWER CHEESE £7 | BOWL OF PIGS IN BLANKETS £7 | YORKSHIRE PUDDING £2

All prices are inclusive of VAT. Please note a discretionary 10% optional service charge will be added to bills. All our pre-booked guests get "Green Man prioritised" Any walk-in guests may incur waiting times subject to how busy we are.

ALLERGENS - Dishes containing Mayonnaise contain Mustard which contains Gluten. Dishes containing Soy contains Gluten. We work in a kitchen with the following ingredients and so cannot guarantee that food will be completely free of nuts, gluten, fish, eggs, diary, 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.