THE GREEN MAN

SUNDAY MENU

NIBBLES

Biltong Bowl 7
Made the South African way!

Pork Belly Bites 8
Crispy pork belly chunks tossed in a sweet and savoury glaze of soy sauce, honey, and garlic

Mixed Olives *(v)* 5
Mixed Greek Olives

STARTER

Soup of the Day 7
Homemade Soup served with Warm Focaccia Bread

Grilled Halloumi *(v, gf)* 8
Seared Cypriot halloumi with wild honey, fresh mint and rocket

Crispy Squid *(gf)* 9
Golden-fried squid with cracked black pepper, sea salt,fresh lemon and homemade garlic aioli

Caesar Salad *(gfo, vo)* 11
Romaine lettuce tossed in a garlic and anchovy dressing, topped with herb croutons and shaved Parmesan cheese

SIDES & EXTRAS

Roast Potatoes	4
Yorkshire Pudding	2
Cauliflower Cheese	5
Seasonal Veg	5
Side Salad	5
Extra Bread	2

ROASTS

Herb-Roasted Chicken Supreme 21
Roast potatoes, seasonal veg, Yorkshire pudding and gravy

Roast Pork Loin 24
Roast potatoes, apple compote, seasonal veg, Yorkshire pudding and gravy

Slow-Cooked Roasted Beef 26
Roast potatoes, seasonal veg, Yorkshire pudding and gravy

Vegetarian Wellington *(v)* 19
Wild mushrooms & spinach, roast potatoes, seasonal veg, Yorkshire pudding and gravy

MAINS

Fish & Chips *(gfo)* 19
Home battered haddock fillet, chips, mushy peas, tartar sauce

Sausage & Mash 16
Our sausage of the week, served over creamy buttered mashed potatoes, finished with our rich onion gravy and garden peas

Pie of the Day 19
Today's fresh-baked filling in buttery shortcrust pastry, served with mash or chunky chips, garden peas and rich gravy

Vegetarian Penne Pasta *(v)* 17
Penne pasta served with a roasted pepper, tomato and basil sauce, topped with parmesan shavings

DESSERTS

Chocolate Fondant 8
Rich chocolate sponge with a gooey ganache centre, served with vanilla ice cream

Baileys Creme Brulee 8
Velvety Baileys-infused custard with a crisp caramelised sugar crust

Apple Crumble 9
British apples baked with cinnamon and nutmeg, topped with a buttery oat crumble & served with vanilla custard or double cream

Cheese Board 8
Selection of local cheeses served with artisan crackers & fig chutney

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DRINKS LIST

DRAUGHT

Guinness *4.1%*	£7.30
Stella Artois *4.6%*	£6.85
Birra Poretti *4.8%*	£6.10
Estrella Damm	£6.60
Sapporo Premium Lager	£6.60
Inch's Medium Apple Cider	£5.90

CASK ALES

Brakspear Gravity *3.4%*	£5.50
Brakspear Noble Nectar	£6.30
Guest Ale (Hero IPA)	£6.00

BOTTLED BEER & CIDER

Kopparberg Strawberry & Lime	£6.50
Kopparberg Mixed Fruits	£6.50
Corona Extra	£5.40
Peroni Nastro Azzuro *5%*	£5.30
Peroni Nastro Azzuro Gluten Free	£5.30
Guinness *0.0%* Can	£6.00
Peroni *0.0%*	£5.00

SOFT DRINKS

Juices *Apple / Orange / Cranberry*	£2.50
Appletiser	£4.00
J2O *Apple & Mango/Apple & Raspberry*	£3.50
Cordials *Blackcurrant/Orange / Lime*	£0.50
Elderflower Cordial	£0.75
Coca-Cola 200ml	£3.00
Coca-Cola Diet 200ml	£3.00
Fever Tree *Elderflower Tonic / Ginger Ale /Ginger Beer / Mediterranean Tonic / Spring Soda Water / Tonic Water / Light Tonic Water*	£3.50
Soda Fountain *Lemonade / Pepsi Cola / Pepsi Max*	£4.00
Bottled Water *330ml Still / Sparkling*	£2.50
Bottled Water *750ml Still / Sparkling*	£5.00

BRANDY

Courvoisier VS Brandy	£4.50

GIN

Tanqueray 0% Gin	£2.80
Bombay Sapphire	£3.50
Gordon's Pink Gin	£3.00
Tanqueray Dry Gin	£3.50

RUM

Bacardi	£3.50
Captain Morgan Dark	£3.50
Captain Morgan Spiced	£3.50
Malibu	£3.00

VODKA

Smirnoff Red Label	£3.00
Grey Goose Vodka	£5.00

WHISKY

Bell's Original	£3.50
Glenfiddich 12 Yr Old	£5.50
Jack Daniel's	£4.00
Jameson	£3.70

TEQUILA

Olmeca Blanco Tequila	£3.50
Olmeca Reposado	£3.50

LIQUEURS

Baileys Irish Cream	£2.70
Bols Crème De Menthe	£3.50
Kahlua	£3.00