Sunday Menu

The Green Man

<u>Served: 12pm - 5pm</u>

Please inform our Team of any allergies before placing your order, or at the time of booking.

Allergen information for each dish is stated as required and our Team can resolve any outstanding queries you may have

House Mixed Olives (vg)	Sourdough Bread with whipped butter (v)	Padron Peppers with chimichurri (ve)	Breaded Whitebait with lemon, tartare sauce			
£4	£4.5 / £7.5	£6.5	£7.5	£		
Roasted Butternut Squash	& Heritage Beetroot Salad			9.5		
sage & parsley green sauce, frisse, garlic crostini (ve) (gfa)						
Leek & Potato Soup				10		
parmesan ciabatta croute,	sour cream, chive (gfa)					
BBQ Bourbon Chicken Wings						
ranch dressing, crispy smoked bacon, gherkins, spring onion (gf)						
Lamb Faggot						
minted yoghurt, pickled cucumber, crispy shallots, winter savoury (gf)						
Smoked Haddock & Chervil Rillette						
toasted brioche, watercress	==			19		
Sharing Camembert for Two						
toasted sourdough, house pickles, scotch bonnet sauce (v) (gfa) British Charcuterie Board for Two						
toasted sourdough, house pickles, butter, chutney, Wookey Hole Cheddar (gfa)						
tousted sourdough, nouse	pickies, butter, criatiley, wo	okey Hole Cheddai (gju)				
Topside of Beef				18		
roast potatoes, Yorkshire p	oudding, roasted carrots, sea	sonal greens & gravy				
Rolled Leg of Lamb	1.12	1 0		18		
roast potatoes, Yorkshire p	oudding, roasted carrots, sea	sonal greens & gravy				
Roast Pork Shoulder				18		
	oudding, roasted carrots, sea	sonal greens & gravy				
				17		
The Green Man Nut Roast Wellington						
roast potatoes, Yorkshire pudding, roasted carrots, seasonal greens & gravy (v) (vea) Extra roast potatoes will be served instead of a Yorkshire pudding for vegan meals						
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Side of Roasties				4.5		
Broccoli & Cauliflower Cheese to Share (v)						
Pigs in Blanket						
Stuffing				5		
Adffogato, vanilla gelato with a shot of espresso						
Lemon Sorbet, accompanied with a shot of limoncello						
Windsor Ruby Port (75ml)	5 Seven Tails Bran	dy (25ml) 5 Remy	Martin XO (25ml) 12			
Tio Pepe Sherry (50ml) 4	Limoncello (50	ml) 6 Ba	ileys (50ml) 3.5			
<u>Tea by Birchalls</u>	<u>Coffee by Uni</u>	<u>ion</u>				
Great Rift, Breakfast Blend	2.5 Americano	3		3.5		
Decaf Tea	2.5 Flat White		. 2 Delux Hot Chocolate	4.5		
Virunga, Earl Grey	2.5 Latte		. 2 Cream, marshmallows	0		
Green Tea & Peach	2.5 Cappuccino		. 5 Shot of Baileys	6		
Lemongrass & Ginger	2.5 Mocha		. 5			
Red Berry & Flowers	_	resso/Macchiato 3				
Peppermint	2.5 (Oat milk ave	ailable for additional 40p)				

V Vegetarian VE Vegan VEA Vegan Available GF Gluten Free GFA Gluten Free Available DF Dairy Free DFA Dairy Free Available We make and prepare all of our dishes from fresh and on the premises daily. This could lead to a longer wait time than usual during busy periods

The Green Man

<u>Cocktails</u> Espresso Martini, red leg spiced rum, cazcabel coffee	£ 10	Negroni, tanqueray gin, campari, vermouth	£ 9
liqueur, double espresso, vanilla syrup, brown sugar syrup	0	Toffee Apple Sour, absolut vanilla vodka, apple schnapps, apple juice, caramel syrup, fresh lemon	9.5
Aperol Spritz, aperol, prosecco, soda water Clementine Cosmo, absolut vodka, cointreau, fresh lime, orange juice, cranberry juice	8 1 0	Christmas Martini, baileys, absolut vanilla vodka, cinnamon syrup, chocolate	10.5
Mojito, bacardi, fresh mint, fresh lime, sugar syrup	9	Ruby Sipper, bacardi, campari, cranberry juice Lemon Drop Martini, absolut vodka, absolut citron vodka, cointreau, fresh lemon, sugar syrup	9.5 10
Winter Mojito, red leg rum, cranberry juice, maple syrup, fresh mint, fresh lime	10	Bramble Royale, tanqueray gin, cassis, prosecco sugar syrup, fresh lemon	9.5
Sugar and Spice, bumbu spiced rum, cranberry juice, fresh lime	8.5		
White Wine 'Mesta' Verdejo, Organic Central Castille, Spain 12.0%	£	<u>Red Wine</u> ' Mesta ' Garnacha, Organic Central Castille, Spain 12.0%	£
175ml £6.5 250ml £8	25	175ml £6.5 250ml £8	25
'The Nest' Sauvignon Blanc Marlborough, New Zealand 13.0% 175ml £8 250ml £11	3 5	'Winemakers Collection' Syrah <i>Western Cape, South Africa 13.5%</i> 175ml £7 250ml £9.5	28
'Hen and Chicken' Chardonnay Pemberton, Australia 12.0% 175ml £9 250ml £12	38	'Cotes du Rhone' Syrah Rhone, France 13.5% 175ml £7.5 250ml £10	29
'Tramin' Pinot Grigio Alto Adige, Italy 13.0%	00	'Alto Molino' Malbec Salta, Argentina, 14.5%	23
175ml £9 250ml £12	38	175ml £8 250ml £11	30
'The Roman Road' Chardonnay Kent, England 13.0%	4 5	'Hugonell' Rioja Reserva Rioja, Spain 13.5%	3 5
'Sancerre' Domaine Serge Laloue Loire, France 13.5%	47	' Talo ' Primitivo Apulia, Italy 14.0%	37
		' Tuatara Bay ' Pinot Noir Marlborough, New Zealand 13.5%	3 9
<u>Sparkling Wine</u> 'Fili' Extra Dry Prosecco Veneto, Italy 12.0%	£		
125ml £6.5 'Fili Pink' Pinot Grigio Pink Prosecco	36	<u>Rose Wine</u> 'Tramari' Primitivo Apulia, Italy 13.0%	£
<i>Veneto, Italy 12.0%</i> 125ml £7	38	175ml £8.5 250ml £10 Bottle £31 'Cuvee Marie Christine' Cotes de Provence	31
<u>Sparkling Wine</u>	£	Provence, France 13.0%	40
'Simpsons' Classic Cuvée			
Kent, Great Britain 12.5% 'Collet' Champagne Brut	7 5		
Champagne, France 12.5%	90		
'Wiston Estate' Goring Rosé	0.5		
West Sussex, Great Britain 12.0% Wiston Estate' Goring Blanc de Blancs	9 5		
Sussex, Great Britain 12.0%	97		
'Collet Pink' Champagne Brut Rose Champagne, France, 12.5%	100		