

The Green Man

A La Carte Menu

Tuesday- Saturday

Served: 12pm - 3pm & 5:30 - 8:30pm

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 (ve) £4	Sourdough Bread with whipped butter (v) £4.5 / £7.5	Chimichurri Hummus with toasted sourdough (ve) £6.5	Breaded Whitebait with lemon, tartare sauce £7.5	
Roasted Courgette, Spring Pea & Mint Soup sour cream, garlic olive oil, ciabatta rarebit (gfa)				£ 10
Torched British Asparagus wookey hole cheddar, salad cream, toasted seeds, spring salad (ve)				10.5
Roasted Garlic & Parmesan Chicken Wings basil & lemon pesto, chives, crispy onions				10.5
Torched Mackerel on Toast olive tapenade, cherry tomato & spring onion salsa, rocket, salsa verde (gfa)				10
Braised Lamb Shoulder Croquette caramelised shallot puree, pickled shallot				11.5
Sharing Camembert for Two (+ Ndjua for £1.5) toasted sourdough, house pickles, scotch bonnet sauce (v) (gfa)				19
British Charcuterie Board for Two toasted sourdough, house pickles, butter, chutney, Wookey Hole Cheddar (gfa)				19
Beer Battered Haddock hand cut chips, minted peas, tartare sauce, lemon				17
Handmade Pie of the Day mash, seasonal greens, gravy (vegetarian available)				S / P
Wild Garlic & Parmesan Rigatoni lemon cream, spinach, basil, red chilli, spring salad (vea)				15
Smoked Ham Hock Hash swiss rainbow chard, new potatoes, wholegrain mustard cream, fried duck egg, toasted sourdough (gfa)				18.5
Roasted Salmon Fillet peas a la francaise, smoked bacon, new potatoes, basil & lemon pesto (gf)				26
Pan-Fried Lamb Rump roasted garlic & rosemary dauphinoise, braised butter carrot, parsley emulsion, lamb & red wine jus (gf)				34.5
6oz Burger smoked bacon & Guinness jam, cheddar, pickles, gem lettuce, beef tomato, fries, coleslaw (gfa)				17
Plant Burger field mushroom, beef tomato, gem lettuce, tarragon mayo, fries, coleslaw (ve) Double up your burger for £5 With all our burgers you can upgrade to hand cut chips for £1.50 Add a wally to your burger or haddock & chips for £1				16.5
28 Day Dry Aged 8oz Sirloin Steak (gf) plum tomato, field mushroom, hand cut chips Recommended Wine Pairing: 'Alto Molino' Malbec Salta, Argentina 14.5%				29.5 175ml 8
32oz Cote de Boeuf Steak to Share (Pre order only, 48 hours notice required) (gf) plum tomatoes, field mushrooms, hand cut chips Recommended Wine Pairing: 'Alto Molino' Malbec Salta, Argentina 14.5%				70 175ml 8
Choose from: Peppercorn sauce, Marmite butter, Garlic butter				
Green Salad, Onion Rings, Fries, Buttered Greens				4.5
Hand Cut Chips				5
Rarebit Mac 'n' Cheese, Smoked Bacon Crumb				6.5
Rarebit Fries				6.5

V Vegetarian VE Vegan VEA Vegan Available GF Gluten Free GFA Gluten Free Available DF Dairy Free

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

WiFi Password: Freeman1

The Green Man

Draught

Birra Moretti, Italy 4.6%	5 . 8
Neck Oil by Beavertown, England 4.3%	6 . 1
Guinness, Ireland 4.2%	5 . 5
Orchard Thieves, Ireland 4.5%	5 . 3
Amstel, Netherlands 4.6%	5 . 2
Timothy Taylor Landlord, Yorkshire 4.3%	5 . 4

White

'Mesta' Verdejo, Organic <i>Central Castille, Spain</i> 12.0% 175ml £7 250ml £9.5	2 8
'Volts' Roditis and Moschofiler <i>Laconia, Greece</i> 12.5% 175ml £8.5 250ml £12	3 6
'The Nest' Sauvignon Blanc <i>Marlborough, New Zealand</i> 13.0% 175ml £10 250ml £14	4 1
'Fossili' Gavi di Gavi <i>Piedmont, Italy</i> 12.5% 175ml £10.5 250ml £14.5	4 2
'Tramin' Pinot Grigio <i>Alto Adige, Italy</i> 13.0%	4 6
'The Gravel Castle' Chardonnay <i>Kent, England</i> 13.0%	4 8
'Sancerre' Domaine Serge Laloue <i>Loire, France</i> 13.5%	6 6

Sparkling

'Fili' Extra Dry Prosecco <i>Veneto, Italy</i> 12.0% 125ml £7.5	3 9
'Fili Pink' Pinot Grigio Pink Prosecco <i>Veneto, Italy</i> 12.0%	4 0
'Simpsons' Classic Cuvée <i>Kent, Great Britain</i> 12.5%	7 5
'Collet' Champagne Brut <i>Champagne, France</i> 12.5%	9 0
'Wiston Estate' Goring Rosé <i>West Sussex, Great Britain</i> 12.0%	9 5
'Wiston Estate' Goring Blanc de Blancs <i>Sussex, Great Britain</i> 12.0%	9 7
'Collet Pink' Champagne Brut Rosé <i>Champagne, France</i> , 12.5%	1 0 0

Gin & Tonic Serves (25ml & tonic is listed price)

Brockmans	7
Franklins' Elderflower Tonic <i>Grapefruit peel</i>	
Rhubarb Gin	8
Franklins' Ginger Beer <i>Orange</i>	
Mirabeau Rose Gin	8
Franklin's Light Tonic <i>Rosemary & Lemon peel</i>	
Tanqueray Sevilla Orange	7
Franklin's Natural Tonic <i>Wedge of Orange</i>	

Red

'Big Buzz' Garnache Noir <i>Saint-Guilhem-le-Désert, France</i> 13.5% 175ml £7.5 250ml £11	3 2
'Cotes du Rhone' Syrah <i>Rhone, France</i> 13.5% 175ml £8 250ml £11.5	3 3
'Alto Molino' Malbec <i>Salta, Argentina</i> , 14.5% 175ml £9 250ml £13	3 8
'Barry Bros' Shiraz Cabernet Sauvignon <i>Clare Valley, Australia</i> 14.0% 175ml £9.5 250ml £13.5	3 9
'The Nest' Merlot <i>Hawke's Bay, New Zealand</i> 13.0% 175ml £11 250ml £15.5	4 5
'Je t'aime' Carignan Noir <i>Languedoc, France</i> 14.0%	3 9
'Hugonell' Rioja Reserva <i>Rioja, Spain</i> 13.5%	4 0
'Bull Ant' Shiraz <i>Langhorn Creek, South Australia</i> 14.5%	4 1
'Talo' Primitivo <i>Apulia, Italy</i> 14.0%	4 2
'Tuatara Bay' Pinot Noir <i>Marlborough, New Zealand</i> 13.5%	4 5
'Fleurie' <i>Beaujolais, France</i> 13%	5 6
'Tramari' Primitivo <i>Apulia, Italy</i> 13.0% 175ml £8.5 250ml £10	3 4
'Cuvee Marie Christine' Cotes de Provence <i>Provence, France</i> 13.0%	4 0