

The Green Man

Sunday Menu

Served: 12pm - 5pm

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				£
spring pea & mint, sour cream, garlic olive oil, ciabatta rarebit (gfa)				10
Torched Asparagus				9.5
garlic cream, pickled radish, spring salad (gf) (ve)				
Roasted Garlic & Parmesan Chicken Wings				10.5
basil & lemon pesto, chives, crispy onions				
Sardines on Toast				10
olive tapenade, cherry tomato & spring onion salsa, rocket, salsa verde (gfa)				
Braised Lamb Shoulder Croquette				10.5
caramelised shallot puree, pickled shallot				
Sharing Camembert for Two (+ Nduja 1.5)				19
toasted sourdough, house pickles, scotch bonnet sauce (v) (gfa)				
British Charcuterie Board for Two				19
toasted sourdough, house pickles, butter, chutney, Wookey Hole Cheddar (gfa)				
Rump of Beef				19.5
roast potatoes, Yorkshire pudding, roasted carrots, seasonal greens & gravy				
Rolled Leg of Lamb				19
roast potatoes, Yorkshire pudding, roasted carrots, seasonal greens & gravy				
Roast Pork Shoulder				18
roast potatoes, Yorkshire pudding, roasted carrots, seasonal greens & gravy				
The Green Man Nut Roast Wellington				18
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				
Roasted Salmon Fillet				26
peas a la française, smoked bacon, new potatoes, basil & lemon pesto (gf)				
Side of Roasties				5
Broccoli & Cauliflower Cheese to Share (v)				5.5
Pigs in Blanket				5.5
Stuffing				5
Adffogato , vanilla gelato with a shot of espresso				6
Lemon Sorbet , accompanied with a shot of limoncello				6.5
Windsor Ruby Port (75ml) 5	Seven Tails Brandy (25ml) 5	Remy Martin XO (25ml) 12		
Tio Pepe Sherry (50ml) 4	Limoncello (50ml) 6	Baileys (50ml) 3.5		
<u>Tea by Birchalls</u>	<u>Coffee by Union</u>			
Great Rift, Breakfast Blend 2.5	Americano 3	Hot Chocolate 3.5		
Decaf Tea 2.5	Flat White 3.2	Delux Hot Chocolate 4.5		
Virunga, Earl Grey 2.5	Latte 3.2	Cream, marshmallows		
Green Tea & Peach 2.5	Cappuccino 3.5	Shot of Baileys 6		
Lemongrass & Ginger 2.5	Mocha 3.5			
Red Berry & Flowers 2.5	Double Espresso/Macchiato 3			
Peppermint 2.5	(Oat milk available 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

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