

Happy EASTER

2 COURSES~£26

3 COURSES~£34

STARTER

Roasted Courgette, Spring Pea & Mint Soup
sour cream, garlic olive oil, ciabatta rarebit (gfa)

Torched British Asparagus
wookey hole cheddar, salad cream, toasted seeds, spring salad (gf) (vea)

Roasted Garlic & Parmesan Chicken Wings
basil & lemon pesto, chives, crispy onions

Torched Mackerel on Toast
olive tapenade, cherry tomato & spring onion salsa, rocket, salsa verde (gfa)

Braised Lamb Shoulder Croquette
caramelised shallot puree, pickled shallot

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)

MAIN

Beef Rump

Rolled Leg of Lamb

Roast Pork Shoulder

The Green Man Nut Roast Wellington (v) (vea)
(all served with roast potatoes, Yorkshire pudding, roasted carrots, seasonal greens & gravy)
Extra roast potatoes will be served instead of a Yorkshire pudding for vegan meals

Roasted Salmon Fillet (£5 supplement charge)
peas a la française, smoked bacon, new potatoes, basil & lemon pesto (gf)

Red Wine Braised Lamb Shank (£10 supplement charge)
creamed potato, buttered greens, roasted carrot

SIDE

Pigs in Blankets

Broccoli & Cauliflower Cheese to Share
(5.5 supplement charge)

DESSERT

Sticky Toffee Pudding toffee sauce, vanilla gelato (vea)

Lemon Curd Parfait meringue, crumble (gfa)

Crumble of the Day madagascan vanilla custard

Rhubarb & Custard Bread & Butter Pudding orange & cointreau custard

Banoffee Brownie butterscotch sauce, biscuit crumble, banana gelato

Scoops of Gelato and Sorbets: Chocolate, Strawberry, Vanilla (not vegan)

Cherry, Mango, Raspberry Sorbets (all vegan)

Individual Cheese Plate choose any of the cheese below, crackers, chutney (gfa)

Cheese Board Baron Bigod soft cheese, Shropshire Blue, Wookey Hole Cave Aged Cheddar, crackers, chutney (gfa)

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

Happy EASTER

white

'Mesta' Verdejo, Organic
Central Castille, Spain 12.0%
175ml £7 | 250ml £9.5

'Volts' Roditis and Moschofiler
Laconia, Greece 12.5%
175ml £8.5 | 250ml £12

'The Nest' Sauvignon Blanc
Marlborough, New Zealand 13.0%
175ml £10 | 250ml £14

'Fossili' Gavi di Gavi
Piedmont, Italy 12.5%
175ml £10.5 | 250ml £14.5

'Tramin' Pinot Grigio
Alto Adige, Italy 13.0%

'The Gravel Castle' Chardonnay
Kent, England 13.0%

'Sancerre' Domaine Serge Laloue
Loire, France 13.5%

sparkling

Fili' Extra Dry Prosecco
Veneto, Italy 12.0%
125ml £7.5

'Fili Pink' Pinot Grigio Pink Prosecco 40
Veneto, Italy 12.0%

'Simpsons' Classic Cuvée 75
Kent, Great Britain 12.5%

'Collet' Champagne Brut 90
Champagne, France 12.5%

'Wiston Estate' Goring Rosé 95
West Sussex, Great Britain 12.0%

'Wiston Estate' Goring Blanc de Blancs 97
Sussex, Great Britain 12.0%

'Collet Pink' Champagne Brut Rosé 100
Champagne, France, 12.5%

red

28 Big Buzz' Garnache Noir 32
Saint-Guilhem-le-Désert, France 13.5%
175ml £7.5 | 250ml £11

36 'Cotes du Rhone' Syrah 33
Rhone, France 13.5%
175ml £8 | 250ml £11.5

41 'Alto Molino' Malbec 38
Salta, Argentina, 14.5%
175ml £9 | 250ml £13

42 'Barry Bros' Shiraz Cabernet Sauvignon 39
Clare Valley, Australia 14.0%
175ml £9.5 | 250ml £13.5

46 'The Nest' Merlot 45
Hawke's Bay, New Zealand 13.0%
175ml £11 | 250ml £15.5

48 'Je t'aime' Carignan Noir 39
Languedoc, France 14.0%

66 'Hugonell' Rioja Reserva 40
Rioja, Spain 13.5%

'Bull Ant' Shiraz 41
Langhorn Creek, South Australia 14.5%

'Talo' Primitivo 42
Apulia, Italy 14.0%

'Tuatara Bay' Pinot Noir 45
Marlborough, New Zealand 13.5%

'Fleurie' 56
Beaujolais, France 13%

rosé

Tramari' Primitivo 34
Apulia, Italy 13.0%
175ml £8.5 | 250ml £10

'Cuvée Marie Christine' Cotes de Provence 40
Provence, France 13.0%