

Whilst you ponder

Green Man Olives £5

House Baked Artisan Bread with Butter £6

Scampi with Homemade Tartare Sauce £8

Isle of Wight Garlic infused Bread £6

Isle of Wight Garlic infused Cheesy Bread £7

To Start

Nick's own Green Man Smoked Salmon served simply with Lemon (DF - GF on request). £14

Pan Roasted Mediterranean Prawns with a Herby Coriander, Mint, Garlic, Tomato, Butter and Rose Harissa Sauce served with Flatbread to mop up the lovely sauce £15 (GF on request)

Crispy Tempura of Deep-Fried Cauliflower Florets with a Gochujang, Mirin & Soy Glaze, Spring Onions, Pickled Lemon Fennel & Lemon Mayo £9 (VGN - DF on request - contains Soya Sauce)

Homemade Deep Fried Crispy Bolognese Arancini, Truffle Mayonnaise, Parmesan £10

Creamy Buffalo Mozzarella, Heritage Tomato, Bell Pepper, Basil, Basil Puree, Syruped Kumquat and Crispy Bread £9 (GF on req)

"Retro" Green Man Avocado & Norwegian Prawn Cocktail with a Marie Rose Mayo (GF) £11

Spicy marinated Chicken coated in crunchy coating. Served with Thai Hot Sauce, Japanese Mayo, Pickled Ginger, Crispy Onions, Coriander and Sesame Seeds £10 (DF on request - contains Soya Sauce)

Homemade Smooth Duck Liver Pate & Smoked Duck Breast, Apple Cider Brandy Chutney and Artisan Bread, £9 (GF on req)

Where a Gluten Free Roll is substituted with our Crusty Artisan Bread, a £2 supplement of per roll will apply.

Sides

Green Man Beer Battered Onion Rings £6.

Bowl of Hand Cut Chips/Skinny Fries £5

Cheesy Chips £6

Buttered Baby Leaf Spinach £6

Garden Peas £3

Pavarotti New Potatoes £4

Mini Caesar Salad £7

Side Salad £5.

Dauphinoise Potatoes £6 - where substituted, a £2 supplement will apply

Green Man Signature Dishes

Green Man Fish and Chips - Fresh Day Boat Fish of The Day coated in a Crisp Golden Batter. Served with Chunky Chips, Garden Peas. £20 (DF/GF on request)

Green Man Curry - Our famous curry marinated in Lime, Coconut, Coriander and Chilli. Served with Basmati Rice, Poppadum and Mango Chutney - Chicken £20, Tiger Prawn £24 Vegi Cheese £19 (For Vegans, please omit cheese) (GF/DF on request)

Green Man Salcombe Lobster Speciality.

Finest Salcombe Lobster Thermidor with Brandy, Mustard, Cheese, Shallot & Cream Sauce, Mixed Leaf Garni, Frites or Basmati Rice.

Half a Lobster £28, Whole Lobster £49 - contains mustard which may contain traces of gluten

MAINS

Slow Braised Pork Cheeks, Roasted Baby Onions, Sweet Potato, Roasted Pineapple and a Rich "Agrodolce Sauce" Served with Tender stem £26

Char Grilled Finest Calves Liver, Thick Smoked Back Bacon, Creamy Mash, Petit Pois & Rich Roasted Red Onion Gravy £26 (GF & DF on request)

Crispy Roast Gressingham Duck Breast, Apricot, sage and onion stuffing, Rich Sour Amarena Wild Black Cherry and Red Wine Jus, Dauphinoise Pots & Tenderstem £28 (GF - DF on req)

Chicken Schnitzel, Caesar Salad, Skinny Frites, Garlic Mayo Dressing and Cranberry Sauce £23.

Roasted Loin of Monkfish, Chicken Butter Sauce, Apple, Hazelnuts, New Potatoes and Buttered Baby Spinach £30

Linguine with Black Tail Tiger Prawns, Garlic, Slow Roasted Cherry Tomato, Seasonal Herbs, White Wine Cream Sauce. £26. (DF on req)

Handcrafted Porcini Mushroom Tortellini, Chestnut Mushrooms, Black Truffle, Cream & a dust of Parmesan £21

Handmade Pea and Mint Ravioli, Fresh Petit Pois & Tenderstem, Pea Shoots, Sicilian lemon and Basil Oil £19 (VGN. DF. GF. V)

Please see our board for daily specials

Our Famous Lobster & Seafood Platters can be pre-ordered with 72 hours' notice - just speak to Beth for details

We work in a kitchen with the following ingredients and so cannot guarantee that food will be completely free of nuts, gluten, fish, eggs, dairy, celery, and sesame. We do have a list of all our allergens. Please do let us know of any allergies/dietary requirements at time of ordering, as we can amend some dishes to suit where possible

For those guests who don't indulge in one of our lovely starters, there may be a wait of 25 minutes for your freshly prepared main course. Please note a discretionary 10% optional service will be added to your bill

