

## 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 and Crusty Bread (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 Balls, With Truffle Mayonnaise & Parmesan Shavings £9.50

Bruschetta of Mixed Heritage Tomatoes, Bell Pepper, Avocado, Shallot, Crumbled Feta and Basil Oil £8 (GF on req - Contains Nuts)

"Retro" Green Man Avocado & Norwegian Prawn Cocktail with a Marie Rose Mayo £11  
(our mayonnaise contains mustard which contains traces of gluten) (contains nuts)

Spicy marinated Chicken coated in crunchy coating. Served with Thai Hot Sauce, Japanese Mayo, Pickled Ginger, Crispy Onions, Coriander and Sesame Seeds £10

Homemade Smooth Duck Liver Pate & Smoked Duck Breast, Lightly Spiced Pineapple Chutney and Artisan Bread, £9 (GF on request)

### 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 (contains anchovies)

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, Served with Frites or Basmati Rice.

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

### MAINS

Haunch of Venison, Pancetta, Mushroom Pie, Enhanced with Thyme and Redcurrant. Topped With an All-Butter Puff Pastry Lid. Served with Cream Mash and Tender stem Broccoli £26

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

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

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

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

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

Handcrafted Wild Mushroom & Truffle Ravioli with a Sep Mushroom

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