

Snacks & whilst you ponder

Mini Cumberland Sausages in Honey & Rosemary £8
Scampi with Homemade Tartare Sauce £8
Haggis and Black Pudding Bon Bons & Brown Sauce £8

Green Man Olives £5
House Baked Artisan Bread with Butter £6
Isle of Wight Garlic infused Bread £6
Isle of Wight Garlic infused Cheesy Bread £7

To Start

Un-dyed Smoked Haddock, Soft Boiled Quail Egg, Lightly Curried Cream Sauce, Pastry Fleuron & finished with Chive Oil £11.50 (GF on request)

Salad of Crispy Duck, Mange Tout, Carrot, Beansprout, Baby Gem, Roasted Pinenuts, Pickled Ginger and Sweet Soy and Sesame Dressing. £11.50 (DF)

Salad of Radicchio, Chicory, Crispy Bread Wafer, Caramelized Walnuts, Fresh Pear, Avocado, Sun-Blush Tomato & Creamy Torta Gorgonzola Cheese. Served with a Honey and Meaux Mustard Dressing £9.50 (GF on req)

Nick's Own Green Man Smoked Salmon, Homemade Blini, Cream Cheese, Fresh Chive and Sicilian Lemon - and yes, we do smoke it here ourselves £15 (GF & DF on request)

Deep Fried Crispy Tempura Mediterranean Prawns, Mango, Spring Onion and Chilli Salad and our homemade Satay Spiced Sauce £12 x 3 prawns £16 x 5 prawns
(contains nuts – batter MAY contain traces of Milk, Egg and Flour)

Finest Fillet of Beef Carpaccio, Pickled Baby Onions, Grain Mustard Mayo, Olive Oil, Rocket and Parmesan Shavings £12 (GF & DF on request)

Dishes containing Mayonnaise contain Mustard which contains Gluten. Dishes containing Soy contains Gluten.

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
Petit Pois £3
Bubble and Squeak £4
Side Salad £7
Lyonnaise Potatoes £6 – where substituted, a £3 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. £21 (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 £21, Tiger Prawn £25 Vegi Cheese £20
(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

Classic Pork Stroganoff – strips of Pork Fillet with a Dijon Mustard, Sweet Smoked Paprika, Onion, Chestnut Mushroom and Brandy Cream sauce. Served with Basmati Rice and Fresh Herbs (GF) £24

Char Grilled Finest Calves Liver, Thick Smoked Back Bacon, Creamy Mash, Green Beans & Rich Roasted Red Onion Gravy £27 (GF & DF on request)

Finest Best End of English Spring Lamb, French Bean Parcel, Bubble & Squeak, Rich Redcurrant infused Red Wine Sauce (GF - DF on req) £34

Roasted Breast of Chicken, Baby Buttered Spinach, Tarragon, Mushroom Cream Sauce and Lyonnaise Potatoes (GF) £23

Pan Roasted Fillet of Brill with a Tomato, Spinach and Chorizo Orzo Pasta, Lobster and Brandy Cream Sauce finished with Chive Oil £28

Handcrafted Porcini Mushroom Tortellini, Chestnut Mushrooms, Black Truffle, Cream & a dust of Parmesan £22

“Green Man Aubergine Parmigiana Melanzane” Aubergine coated in Panko breadcrumb finished with a Rich Tomato and Basil Sauce & topped with Creamy Burrata. Served with Green Salad £20
(VGN& V – GF & DF on request)

Please see our board for daily specials

Our Famous Seafood Platters can be pre-ordered with a minimum 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