



THE GREEN MAN

Sunday Menu

STARTERS

Caesar salad
Cos leaves, croutons, parmesan
shavings, Caesar dressing
£6.95
Add chargrilled chicken + £1

Ham hock and parsley terrine
pickled spring veg,
toasted brioche
£7.50

Soup of the day
rustic bread
£5.50

Whitebait
£7.25

Grilled halloumi
Roasted bell pepper, mixed leaves,
wild garlic pesto (nut free) £6.95

SHARERS

Mezze board
Hummus, tzatziki
rosemary & garlic olives,
rosemary focaccia,
£11
Add chorizo and salami +£2

Fish & Chips
Calamari, whitebait,
Scampi, rustic chips,
tartare sauce, sweet chilli
dipping sauce
£11

ROAST

Roast Beef £14.50
Roast Lamb £14.50

Served with roast potatoes, roast carrots, roast turnips,
honey glazed parsnips, braised red cabbage, savoy cabbage, cauliflower cheese,
homemade Yorkshire pudding and a rich gravy

When available our Sunday roasts come from Stock Gaylard Estate farm.
Please ask for more information.



Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.



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Pub Classic's

Beer battered cod peas & tartare sauce £14.50	Wholetail breaded scampi peas & tartare sauce £13.95	Wild garlic, tomato and mozzarella tart (v) dressed mixed salad £13.95
Breaded chicken burger with leaves, tomato, Woodbridge chutney and pickled cucumber £14.50	Pie of the day £14.50	Spinach & falafel burger with leaves, tomato, Woodbridge chutney and pickled cucumber £14.50

All pub classic's come with a choice of mash, chips or side salad.

SIDES

Beer battered onion rings £3	Chunky Chips £4	Medley of Vegetables £3
Garlic Ciabatta £3	Skin on Rustic chips £4	Dressed mixed salad £3
	Add cheddar cheese +£1	

Desserts:- £6.50

Apricot and almond crumble,
stem ginger ice cream or custard

White chocolate and Oreo crème brûlée

Sundae of the day
Please ask about today's special sundae

Vanilla crème fraiche mousse
Rhubarb compote and orange granola

We also have an amazing selection of
ice creams and sorbets
£2.00 per scoop

Green Man cheese board
Dorset Blue Vinny, coastal cheddar
Somerset brie, Katherine goats cheese,
Snowdonia extra mature cheddar
3 cheeses £7.50
5 cheeses £11

Suppliers

Prime Cuts of Shaftesbury
Sourcing where possible from the local area. Our first choice for
consistent, quality meat.

Stock Gaylard Estate
Home grown venison and occasionally beef. Please see our daily
specials, where it will be labelled



Our main supplier of locally sourced
seasonal produce (where possible!)

Woodbridge Farm
Blue Vinny cheese, chutneys and pickles

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