

# GARDEN MENU

**ALL DISHES ARE SERVED AT THE SAME TIME**

## SMALL PLATES

- Gordal olives 3.5
- Old Spot Scotch egg & pickled walnut purée 8.5
- Home baked garlic & rosemary focaccia, seaweed butter & Maldon sea salt 4
- English buffalo mozzarella, Norfolk heirloom tomato & basil 9.5
- Mixed leaf salad 3.5
- French fries 3.5

## LARGE PLATES

- Adnams beer battered fish & chips, mushy peas, lemon, tartare sauce 15.5
- Pan seared fillet of sea bream, romesco sauce, grilled courgette & smoked almonds 18.5
- Galvin beef burger deluxe, provolone cheese, chorizo & sun-dried tomato mayonnaise 16.5
- Grilled 8oz sirloin of Herefordshire beef, creamed chestnut mushrooms, Pommes Anna & watercress 29.5
- Saffron risotto, confit datterini tomatoes & parmesan crisp 17.5

## GREEN MAN COBS

- Bacon, lettuce & tomato 8
- Mature Cheddar, tomato & pickled gherkins 7
- Fish finger & tartare sauce 7.5

## DESSERTS

- Passionfruit mousse, lime & coconut 8.5
- Valrhona chocolate crèmeux, raspberry & mint 9
- Selection of farmhouse cheeses, oat cakes & house chutney 9.5
- Homemade sorbets & ice creams 5.5

## KID'S PLATES

- Tomato, mozzarella & basil 2.5
- Chicken goujons & tomato ketchup 2.5
- Macaroni, datterini tomatoes & parmesan 6.5
- Sea bream, chips & steamed greens 7.5
- Little Green Man cheeseburger & chips 7.5

## KID'S DESSERTS

- Valrhona chocolate mousse & raspberry 2.5
- Local Essex strawberries & cream 2.5
- Selection of homemade ice cream & wafers 2

Please let the manager know of any allergies or dietary requirements.