

GARDEN MENU

ALL DISHES ARE SERVED AT THE SAME TIME

SMALL PLATES

- Gordal olives 3.5
- Hampshire Boar Scotch egg & pickled walnut purée 8.5
- Home baked garlic & rosemary focaccia, bacon & chive butter & Maldon sea salt 4
- Tartare of Loch Duart salmon, Colchester oyster beignet, clementine, chive crème fraîche & puffed wild rice 12.5
- Salad of Heritage beetroot, goat's curd, toasted hazelnuts & blackberry vinaigrette 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
- Roscoff onion tart, Jerusalem artichoke purée, cavolo nero & apple 17.5
- Wood roasted suprême of halibut, parsley root purée, jus Parisienne & braised fennel 26.5
- Galvin beef burger deluxe, bacon, Applewood smoked cheddar cheese & roast onion mayonnaise 16.5
- Slow cooked Great Garnetts pork cheeks, Boudin noir, celeriac & apple 22
- Wood roasted suprême of halibut, parsley root purée, jus Parisienne & braised fennel 26.5

GREEN MAN COBS

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

DESSERTS

- Nutmeg & Custard" tart, spiced poached plums 8.5
- Pavlova of exotic fruits, passion fruit coulis & bergamot granite 8.5
- Selection of farmhouse cheeses, oat cakes & house chutney 9.5
- Homemade sorbets & ice creams 5.5

KID'S PLATES

- Tomato, mozzarella & basil 2.5
- Baby chorizo sausages 2.5
- Macaroni, datterini tomatoes & parmesan 6.5
- Pan seared Fish of the Day, chips & steamed greens 7.5
- Little Green Man cheeseburger & chips 7.5

KID'S DESSERTS

- Valrhona chocolate mousse 2.5
- Selection of homemade ice cream & wafers 2

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