

Main Menu

STARTERS

Heirloom tomato & goat cheese salad Basil, balsamic and olive oil dressing £7.25

Sharing mezze board hummus, tzatziki, rosemary & garlic olives, rosemary focaccia, £11 Add chorizo and salami +£2 House hot wings Chicken wings in our house BBQ sauce, salad garnish £6.95 Feta, melon, cucumber & mint salad simply dressed £7.25

Grilled Halloumi roasted bell pepper, mixed leaves, lemon, garlic and thyme dressing £ 6.95

BURGERS - £12.95

Spinach & falafel burger
Breaded chicken burger
Beef burger

Our home-made burgers come in a brioche bun with leaves, tomato, Woodbridge chutney and pickled cucumber Choose either a side of rustic chips or chunky chips

Additions +£1
Bacon
Cheddar
Blue Vinny
Pot of coleslaw

PUB CLASSICS

Caesar Salad Cos leaves, croutons, parmesan shavings, Caesar dressing £11.50 add chargrilled chicken £14.50

Tomato, basil & goats cheese tart (v) dressed mixed salad £13.95

Beer battered cod garden peas, tartare sauce £14.50 Barbeque ribs ribs glazed in our homemade BBQ sauce with char-grilled corn, onion rings and coleslaw £16.95

Rump steak sauté garlic mushrooms, onion rings, roasted vine tomatoes £16.95 Fish & Chips sharer Calamari, Whitebait, Scampi, rustic chips, tartare sauce, sweet chilli dipping sauce £11

Ribeye steak Blue Vinny baked field mushroom, tenderstem broccoli, chunky chips. £19.95

Wholetail breaded scampi garden peas & tartare sauce £14.50

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.



OUR CHEFS' SPECIALS

Roasted cumin spiced cauliflower chickpeas, pomegranate, tahini, minted yoghurt, rustic chips, pitta bread £12.95

Apricot & sage stuffed pork belly roasted new potatoes, Hispi cabbage with bacon, green beans, cider cream sauce £16.95

Pan fried duck breast
Dauphinoise potato, tenderstem broccoli, kale, cherry glaze
£17.95

Honey roasted ham Eggs, peas, chunky chips £13.95

SIDES

Peppercorn sauce £2.50 Blue Vinny sauce £2.50 Beer battered onion rings £3 Chunky Chips £4
Skin on Rustic chips £4
Add cheddar cheese +£1

Garlic ciabatta £3 Dressed mixed salad £3.50 Medley of vegetables £3

DESSERTS:- £6.50

Black Forest chocolate mousse

Baked Alaska Warm brownie, mint choc chip ice cream, raspberry compote

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

Peach melba sundae

The Green Man 'strawberries and cream'

Green Man cheese board
Dorset Blue Vinny, Coastal cheddar
Somerset brie, Vulscombe goats cheese,
White Lake Farm 'Solstice'
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 beef. Please ask out team for more information



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

<u>Woodbridge Farm</u>
Blue Vinny cheese, chutneys and pickles

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