

The Green Man Middleton Sample Menu

While you wait

Nocellara olives (v) £2.95

Garlic pizzette with rocket and Parmesan £4.95

*Artisan rustic breads with olive oil & balsamic vinegar,
Nocellara olives and flavoured butter (v) £4.95*

*Hand-made garlic dough balls with parmesan and pea &
mint pesto £3.75*

Sharers

Carne platter

*Southern-fried buttermilk chicken thighs, lamb koftas,
crispy sweet chilli beef, spiralised carrot salad, and pork
& fennel sausage topped flatbread £16.50*

*Box-baked camembert topped with omega seed sprinkle,
cherry & thyme dip and warm dough sticks (v) £11.50*

Mediterranean mezze

*Roasted lentil falafel, chargrilled courgette topped with
Gran Moravia cheese, harissa hummus, tzatziki, roasted
peppers, Lebanese-style cumin dip and seasoned
flatbread (v) £11.95*

Starters

*Lobster & king prawn pot in Devon crab crème fraîche
with toasted ciabatta bread £6.95*

*Thyme-roasted portobello mushrooms in Cropwell
Bishop sauce with rustic toast (v) £4.95*

*Chargrilled lamb & balsamic koftas with lavash bread,
harissa hummus and tzatziki £6.75*

*Kiln-smoked salmon tacos soft flatbread with flaked
salmon, sour cream, roasted red peppers, crisp leaves
and pickled red onions £5.95*

Salt & szechuan pepper squid with aioli £5.95

*Soup of the day with artisan rustic bread and butter (v)
£4.25*

*Crispy karaage chicken with cucumber ribbons, mooli,
kale & cauliflower couscous salad and warm katsu sauce
£5.95*

*Deep-fried brie in panko breadcrumbs with chutney (v)
£5.95*

*Duck liver & port parfait with gooseberry & prosecco
flavour compote and toasted ciabatta bread £6.95*

Pizzas & salads

*All our pizzas are hand-stretched. If you prefer a lighter
pizza, we can replace the centre with a baby kale &
tomato salad.*

*Diablo pizza chorizo, pepperoni, bacon, pork & fennel
sausage, mozzarella, jalapeños and red chilli £12.50*

Padana pizza whipped goat's curd, caramelised red

onion chutney, and mozzarella with rocket (v) £10.95

*Pollo Americano pizza chicken, portobello mushrooms
and mozzarella on a BBQ tomato base £11.50*

*Add: Jalapeños (v), Red onion (v), Pineapple (v), Flat
mushroom (v), Red peppers (v), Goat's curd (v), Bacon
£1.50, Hand-pulled chicken, 'Nduja sausage £2*

*Sticky crispy duck salad with cucumber, spiralised mooli
& carrot, toasted sesame seeds with plum, hoisin & sweet
chilli sauce £11.95*

*Chicken, bacon & avocado salad with baby kale, spinach
and tenderstem broccoli with an English cider & honey
mustard dressing 2162kJ / 514kcal. This dish is high in
protein £12.95*

*Wholefood salad with kale & cauliflower couscous,
asparagus, tenderstem broccoli, avocado, butternut
squash, sweet potato, pomegranate and roasted pumpkin
seeds with a pineapple, lemongrass & ginger dressing
(ve) 1556kJ / 370kcal. This dish is low in saturated fat
£8.95*

*Add: Chargrilled chicken breast £3.50, Lamb & balsamic
koftas £3.50, Goat's curd (v) £2, Grilled halloumi (v)
£2.25*

Main courses

*Roasted pork belly & seared scallops with potato
dauphinoise, butternut squash purée, toasted almonds,
crackling and red wine jus £18.25
Without scallops £14.25*

*Sticky chicken marinated in lemon, honey & chilli sauce,
with Roquito peppers and fries or a dressed house salad
£9.95*

*Beer-battered line-caught cod with twice-cooked chunky
chips, minted pea purée and tartare sauce £11.75*

*Roasted butternut squash & sweet potato tart stuffed
with roasted peppers, leeks, confit tomato, topped with
Cropwell Bishop custard and a Stilton & walnut crumb
(v) £10.95*

*King prawn, crab & chorizo linguine with white wine,
tomatoes, garlic & chilli 3078kJ/733kcal. This dish is high
in protein £13.25*

*Chargrilled lamb & balsamic koftas with lavash bread,
harissa hummus, tzatziki and kale & cauliflower couscous
salad with a pineapple, lemongrass & ginger dressing
£12.95 Battered halloumi with twice-cooked chunky
chips, minted pea purée and tartare sauce (v) £10.75*

*Lobster & Devon crab fishcakes with asparagus, pea &
truffle oil velouté topped with crispy seaweed, served
with a choice of fries or salad £12.95*

*Chicken, leek & crème fraîche pie topped with ham hock
crumb, served with seasonal cabbage mashed potato and
battered green beans £12.95*

*Buttermilk Southern-fried chicken stuffed with 'nduja
sausage, with sweet potato fries, apple salad and lemon
aioli £14.95*

Pan-fried sea bass fillets with Parmentier potatoes, pancetta, olives, spinach and white wine velouté £16.95

Steak & burgers

All our steaks are expertly aged for superb texture & flavour

*9oz Rib-eye steak with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale
£20.95*

*8oz Rump steak with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale
£15.95*

Add steak sauce: Peppercorn sauce, Béarnaise sauce, Beef dripping sauce, Red wine jus £1.75

Add: King prawns & garlic butter £3.95, Lobster & garlic butter £8.95, Bone-marrow butter £1.75

Wagyu burger with smoked Irish cheddar, crispy onions, tomato relish, sweet potato fries and aioli £14.95

Home-made British beef burger with smoked Irish Cheddar, mustard mayonnaise, relish and fries £10.95

Add: Bacon, Chorizo, Cropwell Bishop Stilton, Flat mushroom £1.50, Grilled halloumi £2.25, King prawns & garlic butter £3.95, Lobster & garlic butter £8.95

Sides

Tenderstem broccoli with soy & honey glaze (v) £3.95, green beans tossed in walnut butter (v) £3.95, asparagus

with parmesan £3.95, seasonal greens (v) £3, rocket & parmesan salad £3, dressed house salad (v) £3, fries & truffle mayo (v) £3.50, twice-cooked chunky chips (v) £3.50, fries & aioli (v) £3.50, sweet potato fries with parmesan & Rosemary £3.95, dauphinoise potatoes (v) £3.95, mashed potato (v) £3, harissa hummus with grilled lavash bread (ve) £3.95

Desserts

The house sharer chocolate brownie, baked Sicilian lemon cheesecake, profiteroles with a nougatine crisp, strawberries and a Bourbon vanilla ice cream cookie sandwich (v) £10.95

British cheese board Shepherds Purse Yorkshire blue, Lubborn Somerset camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £6.95

Melting golden chocolate bomb with praline ice cream, hot Belgian chocolate sauce and orange curd (v) £7.75

Dulce de leche lava fondant with praline ice cream and peanut butter crumb (v) £6.95

Baked Sicilian lemon cheesecake with British blackcurrant curd (v) £5.50

Warm Belgian chocolate brownie with bourbon vanilla ice cream (v) £5.95

Vanilla crème brûlée topped with strawberries and served with home-baked Sultana & oatmeal biscuits (v) £5.95

Strawberries & frozen natural yogurt with rhubarb & rose flavour curd (v) 760kJ / 180kcal £4.95

Bramley apple & blackberry shortbread crumble with custard (v) £5.95

Sticky toffee pudding with bourbon vanilla ice cream (v) £5.75

*Ice cream & home-baked triple chocolate cookie
Choose three scoops from Bourbon vanilla, praline,
double chocolate or strawberry (v) £4.75*

*Mini dessert & a hot drink
Choose from Belgian chocolate brownie, Sicilian lemon
cheesecake or apple & blackberry crumble (v) 340kcal
or less £4.95*

*(v) - made with vegetarian ingredients, (ve) - made with
vegan ingredients*