
THE
INN
On The
GREEN

LUNCH MENU

Lunch time 12-5 | Monday - Friday

SMALL PLATES Any 3 for 12.00

BBQ chicken wings (gf)	4.95
Halloumi fries & harissa mayo (v) (gf)	5.75
Homemade garlic bread (v) (add cheese or bacon 1.50)	4.00
Pigs in blankets with honey mustard glaze	4.95
Tempura prawns with citrus zest mayo	5.50
Roast sweet potato wedges with garlic mayo (v) (gf)	4.75
Chips with rosemary salt (add cheese, bacon, chorizo or BBQ pork 1.50 each) or go dirty/fully loaded 7.95	4.00
Homemade rosemary bread & mixed olives with pickled red onions (v)	5.00
Nachos & cheese with guacamole, red pepper salsa, sour cream & jalapeños (v) (gf) (add BBQ pork, bacon, chorizo or cheese 1.50 each)	5.95

PASTRY PIES

Homemade shortcrust all pastry pies. All served with spring onion mash, roast courgette & redcurrant gravy (vegan with crushed garlic new potatoes instead of mash)

Steak & Ale	12.95
Ham & Mushroom	12.95
BBQ Jackfruit & Sweet Potato (v) (ve)	12.95

(v) - vegetarian, (ve) - vegan, (gf) - gluten free,
(gfa) - gluten free available

LUNCH DEALS

8.00 all included in working lunch offer

Macaroni Cheese

Macaroni cheese with pangritata top & sun dried tomato bread (v)
(add bacon, chorizo or mushrooms 1.50 each)

Sausages & Mash

Pork & apple sausages with cheddar mash, onion gravy & parsnip crisps

Chicken & Bacon Linguine

Chicken & bacon cream sauce on sun dried tomato linguine with homemade garlic bread

Roasted Mediterranean Vegetable Puff Pastry Tart

Roasted mediterranean vegetable puff pastry tart with sweet potato wedges & salad (ve)

Ham, Egg & Chips

Honey roasted ham, fried duck eggs & chips with pesto dressed salad (gfa)

Vegetable Lasagne

Creamed spinach, courgette, wild mushroom & parmesan lasagne with chips, tomato sauce & salad (v)

LUNCH MAINS

Beef Lasagne

Beef & red wine lasagne with chips, tomato sauce & salad

12.50

Fish & Chips

Beer battered haddock with chips, mushy peas & tartare sauce

12.50

Rump Steak

8oz rump steak with chips, grilled tomato, peppercorn sauce & salad (gfa)

17.50

BURGERS

All 12.50

All served in a toasted brioche bun with cheddar, iceberg, pickled red onion, tomato, dill pickles, coleslaw & chips (gf buns available)

Beef Burger

Chuck steak burger with American mustard mayo

Chicken Burger

Basil & lemon chicken breast with sweet chilli & tarragon mayo

Lamb

Lamb & mint with tzatziki

Veggie Burger

Red pepper & leek with paprika mayo (v)

Add avocado, bacon, onion rings, jalapeños, fried egg, chorizo, bbq pork, halloumi or sweet potato wedges 1.50 each

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CIABATTAS

8.00 all included in working lunch offer

All served with chips & dressed side salad

Brie & Cranberry Sauce
(v) (add bacon for 1.50)

Bacon, Lettuce & Tomato
(add fried egg for 1.50)

Fish Fingers & Tartare Sauce

Sausage & Fried Onions

Roast Red Pepper, Tomato & Guacamole (ve)

Chicken, Bacon & BBQ Sauce Cheddar Melt

KIDS MENU

Sausage & Mash with Peas 5.00

Mac & Cheese with Breadcrumbs Top (v) 5.00

Fish Fingers, Chips & Peas 5.00

Basil Chicken, Chips & Beans 5.00

DESSERTS

Sticky Toffee Pudding 4.95
With toffee sauce & vanilla ice cream

Dark Chocolate Brownie 4.95
With chocolate sauce & raspberry ripple ice cream (gf)

Poached Pear 4.95
With red wine syrup & blackcurrant sorbet (ve) (gf)

Cheese & Biscuits 4.95
With cheddar, stilton, brie & date chutney

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WINE LIST

RED

Nueve Vidas Merlot, 2017/18, 12.5% vol Spain
Bottle - 15.95 | 125ml - 3.60 | 175ml - 4.75 | 250ml - 5.85

Urmeneta Cabernet Sauvignon, 2018/19, 13.0% vol Central Valley, Chile
Bottle - 16.95 | 125ml - 4.10 | 175ml - 5.35 | 250ml - 6.85

1000 Milhojas Tempranillo, 2017/18, 14.0% vol, (ve) Rioja, Spain
Bottle - 17.95 | 125ml - 4.20 | 175ml - 5.45 | 250ml - 6.95

Agustinos Estate Malbec, 2017/18, 13.5% vol, (ve) Bío Bío Valley, Chile
Bottle - 18.95 | 125ml - 4.50 | 175ml - 5.65 | 250ml - 7.10

WHITE

Nueve Vidas Sauvignon Blanc, 2018/19, 12.5% vol, (ve) Spain
Bottle - 15.95 | 125ml - 3.60 | 175ml - 4.75 | 250ml - 5.85

Laroma Pinot Grigio, Botter, 2018/19, 12.0% vol, (ve) Sicily, Italy
Bottle - 16.95 | 125ml - 4.10 | 175ml - 5.35 | 250ml - 6.85

Rumours Chardonnay, 2018/19, 12.5% vol, (v) Riverina, New South Wales, Australia
Bottle - 17.95 | 125ml - 4.20 | 175ml - 5.45 | 250ml - 6.95

Picpoul de Pinet M, 12.5% vol, (ve) Languedoc, South of France, France 2018/19
Bottle - 19.95 | 125ml - 4.50 | 175ml - 5.65 | 250ml - 7.10

ROSE

Island Fox Zinfandel Blush, 2018/19, 11.0% vol, (ve) Puglia, Italy
Bottle - 17.95 | 125ml - 3.80 | 175ml - 4.95 | 250ml - 6.05

San Elian Cabernet Sauvignon Blush, 2018/19 Central Valley, Chile
12.5% vol, (ve)
Bottle - 16.95 | 125ml - 3.70 | 175ml - 4.85 | 250ml - 5.95

SPARKLING

Prosecco Spumante Botter 20cl, NV Veneto, Italy
20cl Bottle - 6.95

Prosecco Borgo SanLeo, NV Veneto, Italy
Bottle - 23.95
