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**GREEN**

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## MAIN MENU

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### 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

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### 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)

<b>Steak &amp; Ale</b>	12.95
<b>Ham &amp; Mushroom</b>	12.95
<b>BBQ Jackfruit &amp; Sweet Potato</b> (v) (ve)	12.95

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

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### PUB CLASSICS

<b>Toad in the Hole</b>	12.95
Pork & apple sausage toad in the hole with grain mustard mash, buttered greens & onion gravy	
<b>Ham, Egg &amp; Chips</b>	12.50
Honey roasted ham, fried hen eggs & chips with pesto dressed salad (gf)	
<b>Beef Lasagne</b>	12.50
Beef & red wine lasagne with chips, tomato sauce & salad	
<b>Fish &amp; Chips</b>	12.50
Beer battered haddock with chips, mushy peas & tartare sauce	
<b>Rump Steak</b>	17.50
8oz Rump steak with chips, grilled tomato, peppercorn sauce & salad	
<b>Vegetable Lasagne</b>	11.50
Creamed spinach, courgette, wild mushroom & parmesan lasagne with chips, tomato sauce & salad (v)	

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### SALADS

<b>Chicken Salad</b>	12.95
Roast chicken supreme, crispy bacon, avocado & mixed leaves with parmesan crisp & honey & mustard dressing	
<b>Halloumi Salad</b>	10.95
Grilled halloumi, marinated olive, roast peppers, sun-dried tomatoes & mixed leaves with toasted pine nuts & tzatziki dressing (v)	

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### 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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## MAIN MENU

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### CIABATTAS 8.00

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

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## 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

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## 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 6.95 With cheddar, stilton, brie & date chutney

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

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## WINE LIST

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### 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, 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

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