
THE
INN
On The
GREEN

SUNDAY MENU

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
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

SIDES

Roast potatoes (v) (gf)	2.50
Yorkshire pudding & gravy (v)	1.50
Pigs in blankets	3.00
Extra vegetables (v) (gfa) (ve)	3.00

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

ROASTS

Any roast 13.00

Sage & Apricot Stuffed Slow Roasted Pork Belly

Garlic & Thyme Pan Roast Chicken Breast (gfa)

Topside of Beef (gfa)

Rosemary & Garlic Roast Leg of Lamb (gfa)

Mushroom, Walnut, Leek & Apricot Bake (v) (gfa)

All served with roast potatoes, Yorkshire pudding, redcurrant gravy & veggies

Veggies - Buttered savoy cabbage, sweet cumin roasted parsnips & carrots, orange braised red cabbage, broccoli & cheddar bake, swede & carrot puree

GF roasts served with - roast potatoes, buttered savoy cabbage, swede & carrot puree, grilled courgettes, orange braised red cabbage, sweet cumin roasted carrots & parsnips & redcurrant gravy

VEGAN

Roast Red Pepper and Red Onion Rosti (gf)

With tomato & thyme sauce, roast potatoes, savoy cabbage, swede & carrot puree, grilled courgettes, orange braised red cabbage & sweet cumin roasted carrots & parsnips.

KIDS MENU

5.00 each smaller portions for smaller mouths

Sausage & mash with peas

Mac & cheese with breadcrumb top (v)

Fish fingers, chips & peas

Basil chicken, chips & beans

Kids roast (sunday only)

6.50

DESSERTS

Sticky Toffee Pudding

With toffee sauce & vanilla ice cream

4.95

Dark Chocolate Brownie

With chocolate sauce & raspberry
ripple ice cream (gf)

4.95

Poached Pear

With red wine syrup & blackcurrant
sorbet (ve) (gf)

4.95

Cheese & Biscuits

With cheddar, stilton, brie & date chutney

6.95
