

Greene Oak

Sunday Menu

Table

Warm seeded loaf, salted butter 2 Pickled allotment vegetables, artichoke dip 6.5 Smoked haddock kedgeree croquettes 6

Starters

Roast white onion soup, Tunworth croquettes 6 Marinated ceps, charred leeks, Berkswell, seaweed 7.5 Pressed wild rabbit and mallard terrine, runner bean chutney 8 Dexter beef tartare, Stokes Farm egg yolk, dripping croutons 9 Cod tongue 'n' cheek on toast, garlic butter 7.5 Cured Torbay red mullet, nectarine, wild fennel, cobnuts 9 Brixham king scallops, bath chaps, pickled apple 12

Sunday Roasts

35 day aged rump of Red Poll beef, horseradish 16.5 Slow roast shoulder of Hebridean lamb, mint and apple jelly 16.5 Half or whole Suffolk chicken, bread sauce, pigs in blankets 16.5 /32 (all roasts are served with Yorkshire pudding, duck fat roast potatoes, carrots and greens)

Mains

Salt baked turnip, parsnip, squash and kale salad, Berkshire Blue 13.5 Chargrilled cauliflower steak, woodland mushrooms, pine nuts, truffle 14.5 Torbay pouting, surf clams, sea vegetables, lemon and caper butter 16 Brixham hake, crab and barley risotto 19

Sides 4

Sprout tops, cobnut butter / Roasted roots Lovers mash / Triple cooked chips Chicory and walnut salad

Puddings 6

Marks fig and honey tart, clotted cream Cornflake milk crème caramel, chocolate crispie Chocolate fudge pudding, honeycomb ice cream Frozen peanut butter, chocolate chip cookies, candied peanuts Sticky toffee pudding, butterscotch, vanilla ice cream Black Cow cheddar cheese, Eccles cake 7

All prices are inclusive of VAT. Game dishes may contain shot. A 12.5% discretionary service charge will be added to your bill Please inform us of any allergens and ask to speak to a manager for allergen advice. www.thegreeneoak.co.uk