



FOR THE TABLE

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| Sourdough, crisp bread, salted butter | 4.5 |
| Deville whitebait, tartare | 8.5 |
| Beef shin pasties, mustard mayo | 9 |
| Half dozen Jersey No.2 rock oysters, shallot dressing | 18 |

SET LUNCH SAVER

Two courses £27 / Three courses £32

Please note that supplements, table items and side orders will be charged as extras

SIDES

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| Savoy cabbage, bacon and onion | 4.5 |
| Roast squash, goat's curd, seeds and sage | |
| Garlic and parmesan mashed potatoes | |
| Triple cooked chips / French fries | |
| Watercress, chicory and rocket salad, crisp shallots | |

thegreeneoak.co.uk

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

LUNCH SET MENU

STARTERS

- Spiced pumpkin soup, 'chorizo' croquette (pb)
- Ash rolled goat's cheese, chicory, beetroot and apple, walnuts
- Pork, black pudding and apple terrine, Waldorf slaw
- Steak tartare, seeded crispbread (3 supp)
- Scottish trout rilette on toast, caperberries
- Grilled smoked mackerel, squid bolognese (3 supp)

MAINS

- Truffled Jerusalem artichoke risotto, burrella (pb)
- Grilled sprouting broccoli, 'haloumi', oyster mushroom, cashew cream, garlic and sorrel (pb)
- Day boat fish and chips, minted peas, tartare sauce
- North Sea cod, cockles, roast fennel, sea vegetables, salsa verde
- Whole Cornish plaice, crayfish, samphire, dill butter sauce (3 supp)
- Double chuck and rib cheeseburger, pickles, triple cooked chips
- Roast Suffolk chicken, butterbeans, bacon, black cabbage
- Shepherd's Pie, glazed carrots (3 supp)
- Haunch of venison, grilled Savoy, wild mushroom bordelaise, shank mac 'n' cheese (3 supp)

35 day aged native breed steaks

watercress, shallot and caper salad, triple cooked chips

220g flat iron (6 supp)

300g sirloin (18.5 supp)

500g Chateaubriand (22 supp)

Sauces: Béarnaise / Green peppercorn

Stilton hollandaise / Marmite hollandaise

3.5

DESSERTS

- Treacle tart, crème fraîche
- Apple and blackberry crumble, custard
- Dark chocolate mousse, salted caramel
- Vanilla cheesecake, steeped cherries (pb)
- Sticky toffee pudding, clotted cream, butterscotch
- British cheeseboard, sourdough crackers, real ale and onion chutney (6.5 supp)