THE GRANTCHESTER
GREEN MAN

NIBBLES & FOR THE TABLE

Halkidiki & Kalamata Olives (GF/VGN) 6

Homemade Sausage Roll - *hp* 7.5

Home Baked Sourdough Loaf (V) 7.5
salted butter, virgin olive oil & balsamic

SMALL PLATES

Sweet Roasted Parsnip, Honey & Thyme Soup (GF/VGN) 9.5
local honey & thyme topped with parsnip crisps

Venison & Beef Shin Terrine 13
sticky fig relish, rosemary & thyme focaccia

Gin Cured Salmon 14.5
pickled fennel, sourdough bread

Charred Cauliflower & Hummus (GF/VGN) 12
harissa-roasted cauliflower, creamy hummus, pomegranate, toasted almonds & herb oil

SHARER

Baked Camembert (V) 19.5
infused with garlic & rosemary, chilli jam, toasted focaccia

add - *extra focaccia* 3

SALAD

Warm Roasted Squash & Beetrol Salad (V) 19.5
roasted beetroot & butternut squash, whipped goat's cheese, rocket, toasted walnuts, pickled red onions, honey & wholegrain mustard dressing

ON THE SIDE

Koffmann Fries (GF/VGN)	6.75
Koffmann Triple-Cooked Chips (GF/VGN)	6.75
Greens (GF/VGN)	6.75
Rocket, Red Onion, Cherry Tomato Salad, Dressing (GF/VGN)	6.75
Green Peppercorn Sauce (GF/V)	4
Chimichurri (GF/VGN)	4
Red Wine Jus (GF)	3

ABOUT OUR FOOD

Our Chefs are passionate about using the finest British ingredients, sourced from trusted suppliers and prepared with love

GOOD FOOD • GOOD DRINK • GOOD COMPANY

CLASSIC PUB DISHES

Green Man Dry-Aged Burger 24
british beef patty, smoked streaky bacon, mature cheddar finished with house burger sauce, pickles & baby gem in a toasted brioche bun, crispy Koffmann skin-on fries

Cider Battered Fish & Chips (GF) 23.5
triple-cooked Koffmann chips, crushed minted peas, house tartare sauce, lemon

Cumberland Sausage & Mash 23
creamy mash, crispy shallots, rich red wine gravy

Signature Green Man Pie 24.5
chicken, ham hock & leek pie, creamy mash, greens, gravy

The Grantchester Green Man's Magnificent Tomahawk (GF) - £95

A magnificent bone-in British beef steak, dry-aged for 35 days to develop exceptional depth of flavour, tenderness and rich buttery character. Seared over a roaring grill to create a beautifully caramelised crust, finished to your liking.

Accompanied with skin-on Koffman fries, roasted vine tomatoes, field mushroom, watercress salad.

Approx. 1.5kg · Allow 35-40 minutes cooking time

LARGE PLATES

Slow Roasted Feather Blade of Beef (GF) 28.5
champ mash, glazed honey carrots, Tenderstem broccoli, baby onions, lardons, rich red wine jus

Traditional Fish Pie (GF) 28
A comforting medley of fresh fish, folded through a rich, creamy white wine and parsley sauce, topped with buttery golden mashed potato and baked until golden, seasonal greens on the side

Ultimate Festive Turkey Burger 25.5
A golden, crispy breaded turkey escalope layered with tangy cranberry mayonnaise, sage & onion stuffing, crisp gem lettuce, smoky bacon, all nestled in a toasted burger bun and crowned with a golden pigs in blanket

Pumpkin & Sage Tortellini (VGN) 22
basil pesto, crispy sage

9oz Rib Eye Steak (GF) 34.5
beautifully marbled, chargrilled to your liking - with golden triple-cooked Koffmann chips, roasted vine tomatoes, grilled field mushroom, fresh watercress

ADD - CHIMICHURRI (GF/VGN) 4
OR GREEN PEPPERCORN SAUCE (V) 4

(V) - vegetarian, (VGN) - vegan, (GF) - gluten free. For allergies and dietary requirements, please speak to your server before ordering.
Please be aware that traces of allergens used in the kitchen may be present. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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WINE MENU

SPARKLING & CHAMPAGNE

	125ml	Btl
Prosecco, La Cavea - *Italy*	8	39
Nyetimber, Classic Cuvee - *Southern England*		61
Jacquart Brut NV - *France*		66
Veuve Clicquot Rose - *France*		91

WHITE

	175ml	250ml	Btl
Castano Macabeo Organic - *Spain*	7	10	29
`P` Pinot Grigio, Alpha Zeta, Veneto - *Italy*	8	10.45	30.5
Picpoul de Pinet, Baron de Badassière, Languedoc - *France*	9.5	12.5	36
Mendoza Chardonnay, Kaiken Clásico - *Argentina*	10	13	37
Gavi di Gavi, Terre Antiche, Piemonte - *Italy*			42
Holdaway Vineyard Marlborough Sauvignon Blanc - *New Zealand*	13.5	15.5	45
Chablis, Domaine Des Anges - *France*			62
Gerard Bertrand Chateau L'Hospitalet Grand Vin, Organic - *France*			96
Noughty - Thomson & Scott Dealcoholized Blanc - *South Africa*			30

ROSE

	175ml	250ml	Btl
Organic Rosado, Familia Castano, Murcia - *Spain*	8	10.45	29.5
Villa Esterelle, Cotes de Provence, Château Rouet - *France*			48
PIRR Colheita, Alentejo - *Portugal*	9.5	12.5	36

RED

	175ml	250ml	Btl
`C` Corvina, Alpha Zeta, Veneto - *Italy*	8	10	30.5
Tradición Reserva Merlot, Château Los Boldos - *Chile*	9	12	34.5
Mendoza Malbec, Finca Flichman Misterio - *Argentina*	10	13	37.5
Aconcagua Costa Pinot Noir, Montes Limited Selection - *Chile*	11	14	41
Organic Côtes-du-Rhône, Southern Rhône - *France*			50
Fog Mountain Cabernet Sauvignon - *California*			61
Fontidi Chianti Classico - *Italy*			100
Craggy Range Le Sol Syrah - *New Zealand*			111
Noughty - Thomson & Scott Dealcoholized Rouge - *South Africa*			30

DESSERT

	75ml	Btl
Moscato d'Asti, G.D. Vajra, Piemonte - *Italy*	(1/2 Btl)	26
Sauternes, Château Delmond, Bordeaux - *France*	9	50