

The Green Man, Grantchester

STARTERS

Soup of the Day, bread £5.50 *GF*

Cambridge Blue Cheese Croquettes, celeriac jam, hazelnut pesto, pickled shallot, tarragon £5.95 *CN*

Rabbit Meatballs, Cambridge blue, tomato & whisky sauce £7.00 *GF*

Black Pudding Scotch Egg, smoky bacon, red cabbage catsup, caramelised apple £7.50

Mussels, stout, tarragon, treacle toast £6.50 *GF*

Lamb Scrumpet, mint mayonnaise, charred broccoli, almond £7.50 *CN GF*

Baked Camembert to Share, ale baguette, sage & walnut pesto, celeriac jam £14.95 *GF CN*

Hake Fishcake, Norfolk saffron mayonnaise, charred baby gem, citrus dressing £7.95

Add another fishcake & fries or dripping croquettes £14.50

MAINS

Cauliflower & Gurney's Gold Cheese Pudding, swede mash, spinach, cider caramel £12.50

Sticky Beef Featherblade, pistachio, confit parsnip, creamed leeks & smoky bacon, red cabbage £16.00 *CN GF*

Beef Burger, brioche bun, smoked bacon, cheddar, fries, celeriac, apple & rum slaw £12.50 *GF*

Cambridge Sausage & Beetroot Mash, broccoli, ale & onion gravy £11.95 *GF*

Southwold Ale Battered Fish & Hand Cut Chips, mushy peas, tartare sauce £12.50 *GF*

Dingley Dell Pork Belly, pig cheek & onion pie, beetroot, charred broccoli, sherry vinegar £16.50

Fenland Potato, Onion & Hispi Cabbage Hash, fried duck egg, walnuts, tarragon oil £12.50 *CN GF*

Chargrilled Monkfish, crispy squid, squash & spinach curry, beetroot crème fraiche, coriander £21.50 *GF*

8oz Rump Steak, dripping croquettes, salad, celeriac, apple & rum slaw *£market price GF*

Add beef dripping or peppercorn sauce £1.50

GF Gluten free version available. *CN* Contains nuts.

Please make staff aware of any allergies or intolerances before ordering.

Allergen information booklet available at the bar.

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DESSERTS

White Chocolate Mousse, coffee sponge, dark chocolate crumb, passion fruit £7.00

Chocolate Brownie, chocolate orange ice cream, pistachio, honeycomb £6.50 *CN*

Treacle Sponge Pudding, clotted cream parfait, pickled blackberries, pecan praline £7.00 *CN*

Forced Rhubarb Jam Tart, raspberry sorbet, basil & lime curd £6.50

Grantchester Apple & Quince Pie, nutmeg caramel, cold buttermilk custard £6.50

The Saffron Ice Cream Co, 3 scoops,

vanilla, strawberry, chocolate, mint chocolate, salted butter caramel, coffee & walnut, cinnamon £5.00 *GF CN*

Sorbet Selection, 3 scoops, raspberry, apple, orange £5.00 *GF*

A Selection of Regional Cheeses, homemade biscuits, bread, chutney £9.50 *CN*

Glass of Dessert Wine (75ml) £4.00, Glass of Ruby Port (50ml) £3.50, Coffee Liquor £4.50

Please ask server for our whisky list

SIDES

Hand Cut Chips or Fries £3.00 (add cheese for £1.00), Mash £3.00, Dripping Croquettes £3.50,

Bread with Butter or Dripping £3.00, Seasonal Vegetables £3.50, Mixed Leaf Salad £3.00

Beef Dripping / Peppercorn Sauce £1.50

SANDWICHES, Served Monday to Saturday 12-3 pm

On a brioche bun, granary ale baguette or GF seeded bap. All served with fries, turnip & toasted fennel seed slaw

Ham Hock, baby gem lettuce, pickled shallot, caramelised apple £9.00 *GF*

Baron Bigod Cheese, celeriac jam, rocket, sage & walnut pesto £7.50 *GF CN*

Cambridge Sausage, caramelised onion, granny smith £8.50 *GF*

Southwold Bitter Battered Fish, Norfolk saffron mayonnaise, gherkin, cos lettuce £8.50 *GF*

Rabbit Meatball, Cambridge blue cheese, tomato & whisky sauce £8.00 *GF*

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