



## TABLE SNACKS

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.75
Beef shin pasties, mustard mayo	9.5

## LIBATIONS

Aperol Spritz	8
Negroni	9.5
Vesper Martini	11
Tommy's Margarita	10.5

## WEEK DAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

\* £4 SUPPLEMENT APPLIES

## SIDES

Hispi cabbage, caraway butter	4.75
Creamed corn and bacon	
Cornish new potatoes, seaweed butter	
Triple cooked chips / French fries	
Caesar salad	
Watercress, chicory and rocket salad, crisp shallot	

[thegreeneoak.co.uk](http://thegreeneoak.co.uk)

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves.

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.

# MENU

## STARTERS

Charlotte potato and spring onion soup, cream 'cheese' and chives (pb)	8.5
New Forest asparagus, soft hen's egg, brown shrimps, vinaigrette	13
Ham hock terrine, celeriac, cornichons	9
Rabbit and black pudding Scotch egg, summer peas	11
Steak tartare, seeded crispbread	* 14.5
Half pint o' shell on prawns, mayonnaise	9.5
Monkfish scampi, gribiche	11
Half dozen Jersey No.2 rock oysters, shallot dressing	* 21

## MAINS

Broad bean, asparagus and wild nettle risotto, smoked almonds, 'feta' (pb)	18
Homity pie, hispi cabbage, smoked cheddar sauce	19.5
Day boat fish and chips, minted peas, tartare sauce	21
Fowey Bay mussels, white wine, garlic, cream, French fries	24
Pan fried fillet of Hampshire trout, clams, fennel, sea vegetables, salsa verde	* 26
Double chuck and rib cheeseburger, fried onions, pickles, beef and bacon dripping	21.5
Roast Suffolk chicken, sweetheart cabbage, creamed corn and bacon, gravy	23
Grilled dry aged pork T-bone chop, creamed leeks, blue cheese, glazed onion	* 26
Berkshire lamb rump, fondant potatoes, peas, samphire, wild garlic	* 29

### 35 day aged native breed steaks

watercress, shallot and caper salad, triple cooked chips	
220g flat iron	(8 supp) 29
300g sirloin	(21 supp) 37
500g Chateaubriand	(26 supp) 75
Sauces: Béarnaise / Green peppercorn	3.5
Stilton hollandaise / Marmite hollandaise	

## PUDDINGS

Tiramisu (pb)	9.5
Summer pudding, crème fraîche	9.5
Baked chocolate pot, cookies and cream	9.5
Custard tart, Kentish strawberries	9.5
Sticky toffee pudding, clotted cream, butterscotch	9.5
Ice creams and sorbets (3 scoops)	6.5
British cheeseboard, sourdough crackers, real ale and onion chutney	* 17