



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

WEEKDAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

SIDES

4.75

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

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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.

BRUNCH 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

EGGS

Two eggs, your way, sourdough toast	13.5
Sausage, bacon and fried egg muffin	14.5
Eggs Benedict / Florentine / Royale	18.5
Soft shell crab Benedict, jalapeño hollandaise	19.5
Severn & Wye smoked salmon, scrambled eggs, toast	19
Crushed avocado, vegan feta, chilli, toasted sourdough	16
Sweetcorn fritters, avocado salsa, roast tomatoes, almond ricotta	16.5

BURGERS

All served with triple cooked chips or French fries

Double chuck and rib cheeseburger, pickles, triple cooked chips, beef and bacon dripping	21.5
Fried buttermilk chicken thigh, kimchi, Korean hot sauce, jalapeño cheese	21.5
'Simplicity' vegan burger, vegan Applewood cheddar, fried onions, pickles (pb)	21.5

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
Roast Suffolk chicken, sweetheart cabbage, creamed corn and bacon, gravy	23
300g sirloin steak, brown butter fried eggs, hash brown, béarnaise	37