THE GREENMAN PUBLIC HOUSE

TASTING PLATES OF AMERICA

Enjoy a curated selection of small plates at £8 each, designed for sharing and exploring a variety of flavours. Each course can be complemented by a 100ml wine pairing for £4. Premium wines available at a supplement.

SMALL PLATES MENU

ON ARRIVAL

JALAPEÑO POPPERS, FRIED PICKLES & BLUE CHEESE DIP (V)

MARYLAND CRAB CAKE
Pickled crab, potato, Old Bay seasoning, lemon aioli.

MANHATTAN STACKED PASTRAMI SLIDER
House pastrami, Swiss cheese, pickles, mustard on rye.

BUFFALO CHICKEN WINGS (GF)
Spicy chicken wings, blue cheese dip, celery salt.

MAC & 4 CHEESE SKILLET (V)
Four-cheese macaroni topped with crispy breadcrumbs.

MINI CAJUN JAMBALAYA
Spicy sausage, chicken, black eyed beans, peppers and rice.

SAN FRANCISCO SOURDOUGH TOAST WITH PULLED PORK
Smokey slow cooked pork shoulder, Carolina slaw and pickles. *(£3 supplement).*

CALIFORNIA FISH TACO (GF)
Beer battered cod, avocado, citrus slaw and chipotle mayonnaise.

TEXAS BRISKET BURNT ENDS WITH BUTTERMILK BISCUIT SCONE
18 hour smoked brisket, bourbon BBQ glaze. *(£4 supplement).*

LOADED TATER TOTS (GF)(V)
Vegan and hearty. Crispy potato tots, cheese sauce, jalapeños and spring onions.

COWBOY BEAN STEW (GF)(V)
Slow-cooked pinto beans, black beans and kidney beans with tomatoes, peppers, onions, smoked paprika and chilli. Served with cornbread shards.

HOT CAJUN SPICED SHRIMP & CHEESY GRITS (GF)
Creamy cheddar grits, Cajun prawns, spring onions. *(£2 supplement).*

CHARRED CEASAR WEDGE (GFO)(V)
Baby gem wedges, Caesar dressing, crispy croutons, parmesan shavings,

DESSERTS

NEW YORK CHEESECAKE
White chocolate cheesecake, roasted hazelnut and biscuit crumb, lightly baked served with berry compote.

KEY LIME PIE
Florida lime curd, biscuit crumb and whipped cream.

BOURBON PECAN PIE TART
Kentucky bourbon caramel and toasted pecans.

MISSISSIPPI MUD PIE (GF)
Chocolate mousse, brownie crumb and salted caramel.

SAMPLE MENU

DECANTER CLUB AT THE GREENMAN