THE GREEN MAN HERONGATE

£5.25

£5.95

£14.95

f12.95

£1.25

£1.75

£4.75

£6.95

£5.50

£4.95

GREAT TO SHARE

9

watercress & chips

8oz Sirloin Steak

10oz Rump Steak

Peppercorn Sauce

of flavour

£5.95

£7.95

Nachos with Mexican Cheese (v)
Crispy corn chips lightly dusted in paprika,
smothered in Mexican cheese and topped
with tomato salsa, sour cream, guacamole
& jalapeno peppers

Nachos with Spicy BBQ Pulled Pork

BURGERS

Our burgers are presented in a toasted brioche bun with smoky tomato & onion relish, beef tomato, lettuce, onion & gherkin with house coleslaw & chips Plain Beef Burger f8.50

Tailor make your burger by adding your favourite toppings £1.00 each
Streaky Bacon / Applewood Cheddar Blue Cheese / Goats Cheese /Guacamole Chipotle Spiced Mushrooms
£1.50 each Spiced Rarebit Topper / Pulled Beef Chilli Spicy Pulled Pork

Asian Style Vegetable Burger (v) Coated in black onion, cumin & sesame seeds

Chipotle Spiced Chicken Burger

Spiced Rarebit Topper £9.95

£5.95

£8.95

Add sweet potato fries to any meal instead of chips £1.75

Served: Monday - Saturday 12pm - 5.30pm

SPECIALITY SANDWICHES

Served on warm ciabatta

Spitfire Ale Sausages Sautéed onions & wholegrain mustard	£5.50
North Atlantic Prawns Rocket & guacamole	£5.95
Spicy BBQ Pulled Pork	£5.75

House coleslaw & rocket

Rocket leaves

Fish Finger & Tartare Sauce

STARTERS
Salt & Pepper Dusted Whitebait

Horseradish mayonnaise & mixed leaves **Crispy Potato Skins**

Loaded with spicy BBQ pulled pork & Cheddar cheese with seasonal leaves & sour cream

STEAKS AND GRILLS

All our steaks are sourced from British farms and matured

for a minimum of 21 days to provide taste and tenderness

and are chargrilled to your liking with beef tomato, peas,

Our rump steaks are cut to leave only the most

Add a sauce or topper to complement your steak

A great marbled steak, succulent and full

flavoursome, juicy & tender meat

SANDWICHES

Traditional Club Sandwich

Lime & coriander mayonnaise

Applewood Cheddar Green tomato chutney

Tuna & Sweetcorn

Hand Carved Ham

Tomato chutney

Served on white or granary thick sliced bread

chicken, bacon, tomato & mayonnaise

A traditional 3 tier toasted sandwich with grilled

Lamb Kofta In a pistachio & seed crumb with seasonal leaves and minted yoghurt

Soup of the Day Crustv bread

Spiced Cheese Rarebit (v) Green tomato chutney & rocket

COMFORT FOOD

		regetable e
Grilled Spitfire Ale Sausages Bubble & squeak mashed potato & onion g	£9.50 ravy	Slow Cooke with Balsar
Wholetail Scampi Seasonal leaves, chips & tartare sauce	£9.95	Bubble & so
Steak & Spitfire Ale Pie A short crust & puff pastry pie with slow	£10.95	Garlic Butte Roasted sw with seasor
cooked British blade of beef in a rich onion gravy with mashed potato, savoy cabbage & leeks		Grilled Cau Braised gre & butternut
Traditional Cod & Chips	£10.95	

£4.95

f4.50

£4.95

Hand battered in our own Shepherd Neame ale batter with chips & creamed peas

Join us for Sunday Lunch! Enjoy a selection of expertly roasted, freshly carved meat served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and proper gravy

Smoked Salmon Fish Cake £5.25 Caper and gherkin dipping sauce and salad leaves Cauliflower, Mushroom & Onion Pakoras (v) £4.95 Mango chutney & seasonal leaves Tandoori Chicken Skewers £5.25 Minted yoghurt and seasonal leaves Tandoori Chicken Tikka Masala f9.95 Vegetable & almond biryani with poppadoms ed Beef Brisket £10.95 mic Jus squeak mashed potato & pea shoots

£8.95 ter Chicken Breast veet potato, butternut squash & onion onal leaves

Grilled Cauliflower Sausages (v)	£8.95
Braised green lentils, roasted sweet potato	
& butternut squash	
Lland Carved Deasted Llam & Eggs	

Hand Carved Roasted Ham & Eggs £8.95 Tomato chutney & chips

ON THE SIDE

Bowl of Chips with melted Cheddar	£2.95 £3.95
Beer Battered Onion Rings	£2.75
Side Salad	£2.75
Garlic Mushrooms	£2.50
Ciabatta Loaf with garlic butter with garlic butter & melted Cheddar	£2.25 £2.95
Sweet Potato Fries & BBQ Dip	£3.95

11 Cricketers Lane, Herongate, Brentwood, Essex, CM13 3PZ - T: 01227 810292 E: greenman@shepherd-neame.co.uk - W: www.greenmanherongate.co.uk

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change

HOW OUR BEER IS BREWED



Shepherd Neame is Britain's oldest brewer, based in Kent the Garden of England.

Our range of quintessentially Kentish ales have been crafted for over 300 years and are brewed with the finest ingredients. The main ingredient is still the same chalk-filtered mineral water from our artesian well, which we have used since 1698. Added to the mix are the finest home-grown malting barley and Kentish hops.

At Shepherd Neame brewing is both an ancient and a modern art and over the years we have brewed a range of styles and flavours that compliment our menus

Our range of beers changes frequently, please ask what's on today!

Cask Ales

Seasonal Ales



An infusion of three aromatic Kentish hops adorns this blood-orange tinted bitter, first brewed in 1990 to celebrate the Battle of Britain, fought in the skies above Kent 50 years earlier. 4.2% ABV



2015 marks the 75th anniversary of the Battle of Britain and 25 years since Spitfire Premium Kentish Ale was first brewed to commemorate 'The Few'. A well-balanced, light golden ale, Spitfire Gold is a befitting way to honour these heroes and a Great British icon. 4.1% ABV



A cult, complex and wholesome Kentish ale that melds rich, melodious notes of toffee and dark fruit with a piquant, peppery hop profile leading to a dry, mineral-rich finish. 5.0% ABV



A full bodied, fruity ale with subtle bitterness and glorious grapefruit / citrus aroma. Thirst quenching and refreshing. 3.9% ABV



Kent's favourite beer, Master Brew is a mid-brown bitter ale, featuring our signature East Kent Golding hops over a biscuity base of pale and crystal malts. 3.7% ABV

DECEMBER - FEBRUARY





The perfect tipple for the festive season. It is a full-bodied, warming winter ale, light in colour and characterised by a delicious, fragrant hoppy aroma & palate. 5.0% ABV

citrus, complementing the full

malty palate. 4.5% ABV



A crisp and light, malty ale. Notes of toffee and refreshing, bitter hop delight the palate. A warming hoppy finish makes the ideal reward. 3.7% ABV



MARCH - MAY

A bracing, refreshing spring beer brewed with Goldings hops. A breeze of blossom, pine and mango aromas. 4.3% ABV

A celebration of the best that England has to offer. The cream of the crop of Malted Barley, Oats, Rye and Wheat with Goldings hops adding a classic bitterness. 4.5% ABV

Pale in colour and hopped at four stages with two varieties of locally grown Kentish hops, this beer is big in bitterness and bold in body. 4.5% ABV

JUNE - AUGUST

This dainty, well-defined dark-blonde drop melds citrusy hops with the nutty, wholemeal character of crystal and pale malt. 4.1% ABV





A recipe with 100 % pale malt and bittered by the choicest East Kent Goldings hops was formulated. 4.0% ABV

SEPTEMBER - NOVEMBER



Bequeathed with the fresh green character of Kent cultivated Cascade hops and enriched with lightly toasted Crystal malt. 4.5% ABV







