WEEKENDS AT HARVEST
BRUNCH - LUNCH - TEA?

Ask your Server about our Cold Pressed Juices to Kickstart your Morning!

Snacks! Bites! Nibbles! While You Wait
- Tater Tots & Romesco - Fennel Salami 4.50
- Spiced Nuts - Green Olives 3.50

Spiced Split Pea Soup
- Crispy Lentils, Leeks & 'Yoghurt' (VGN) 8.00

Roasted Onion Squash & Glazed Figs
- Bitter Leaves, Balsamic & Walnut 8.50 (VGN)

Beautiful Salad of Herbs & Lettuces
Slicker than Your Average - with a Lemon Dressing 7.50 (VGN)

Warm Spinach & Cheddar Flan
- Sorrel, Sour Cream & More Cheese 8.50

Whipped Pork Rillettes
- Plums, Pickled Cauliflower & Hot Toasted Crumpets 9.50

Rowley's Leigh's Roasted Scallops
- Birdseye Pea Puree & Mint Vinagrette 16.50 OR a LARGE for 22.50

Smoked Salmon Taramasalata
- Cucumbers, Sour Cream & Last Week's Bread

Full Harvester Breakfast
- All the Usual Suspects, Eggs any Style 16.00

Brunch Bavette Steak & Eggs
- Bovril Butter, Fried Eggs & Crispy Potatoes 17.00

The Green Man Breakfast Crumpet
- Roasted Broccoli, Courgettes & Spinach on a Crumpet with GREEN EGGS - No Ham 10.50

NW10 Smoked Salmon - Sour Cream & Capers
- Smoked At OUR Parlour - Served with Soda Bread 15.00 - Incl. Eggs Any Style

Roasts To Share - Family Style Perhaps?
- Half / Whole Brined & Roasted Lemon Chicken
  Serves 3-4 with Roasted Lemon, Chips & a Beautiful Salad 32.00 / 60.00

Whole Sea Bass with Lots of Lovely Green Things
- Seaweed Potatoes, Courgettes, Samphire & Leeks 49.00

Whipped Polenta, Truffled Chestnuts & Sage
- Roasted Red Onions, Sweetcorn & Black Garlic 19.00 (VGN)

Fried Chestnut Mushroom Lasagne
- Basil, Salsa Verde & Romanesco Sausage 21.00 (VGN)

Bavette Steak & Bovril Butter
- Tater Tots & Watercress 23.00

Tamworth Pork Schnitzel
- Blackberry, Apple & Araminal Radicchio 21.00 (GF)

Salmon en Croute
- Caviar Butter & Russian Kale 21.00

Sides to Share
- Tater Tots, Chips, A Beautiful Green Salad or Buttered Greens 4.50