

Greens Restaurant

Lunch Saturday 7th September

PISTACHIOS 3.50 MARINATED OLIVES 3.95 ROAST BROAD BEANS 3.50
PADRON PEPPERS 4.95 ROSEMARY ALMONDS 3.50

SET LUNCH (Thu – Sat)
2 courses £14.95 / 3 courses £18.95.

TEMPURA COURGETTE FLOWER (£2 SUPPLEMENT)
Ricotta, fig, honey

GAZPACHO
Arbequina oil, basil, croutons

MELON, FETA & GIANT SPANISH ANCHOVIES
Arbequina olive oil

CHICKEN LIVER PARFAIT
Pickles, chutney, focaccia

PUMPKIN PIEROGI
Caramelised onions, pancetta, brioche crumb

CHIPIRONES (£1 SUPPLEMENT)
Deep-fried baby squid, aioli, paprika

PORK CHOP
Fregola, gordal olive salad, salsa verde

FRIJOLES DE LA OLLA
Roasted sweet potato, sweetcorn salsa, coriander

GRILLED HAKE & PIPERRADA (£2 SUPPLEMENT)
Braised peppers & Duroc chorizo in cider, olive oil mash

FILLET OF SEABREAM
Lebanese chickpea salad, za'atar, yogurt

CORNISH TROUT FILLET (£2 SUPPLEMENT)
Summer vegetables, hollandaise, rosemary almonds

ANDALUSIAN CHICKEN
Olive oil mash, spinach and green beans

SIDES

HAND CUT CHIPS W/ MAYONNAISE 3.50 TOMATO & BASIL SALAD 5.00
BABY GEM, VINAIGRETTE 3.50 DAUPHINOISE POTATOES 4.00
NEW POTATOES W/ GARLIC BUTTER 4.00 SUMMER VEGETABLES W/ HOLLANDAISE SAUCE 4.00

DESSERTS

VANILLA PANNA COTTA w/ raspberries and biscotti
STICKY TOFFEE PUDDING W/ cream
CHOCOLATE AND GUINNESS CAKE w/ hazelnut ice cream and milk crumb

A discretionary 10% service charge is applied to tables of six or more