

Greens Restaurant

Sunday 8th September

PISTACHIOS 3.50 GORDAL OLIVES 3.95 FRIED BROAD BEANS 3.50
PADRON PEPPERS 4.95

GAZPACHO 6.00

Arbequina olive oil, basil and croutons

TEMPURA COURGETTE FLOWER 9.00

Ricotta, fig, honey

CHICKEN LIVER PARFAIT 8.50

Pickles, chutney, focaccia

OCTOPUS & ROMESCO 9.50

Grilled leg, fritter, rosemary almonds

CHIPIRONES 8.75

Deep-fried baby squid, aioli, paprika

PUMPKIN PIEROGI 8.50

Caramelised onions, pancetta, brioche crumb

FILLET OF SEABREAM 9.50

Lebanese chickpea salad, za'atar, yogurt

ROAST BEEF RUMP, PORK BELLY, OR CHICKEN THIGH 14.50

Roast potatoes, greens and Yorkshire pudding

NUT ROAST 14.50

Roast potatoes, greens and Yorkshire pudding

CORNISH TROUT FILLET 17.95

Beetroot salad, Ajo Blanco, dill vinaigrette

FRIJOLE DE LA OLLA 14.50

Roasted sweet potato, sweetcorn salsa, coriander

GRILLED HAKE & PIPERRADA 17.50

Braised peppers & Duroc chorizo in cider, olive oil mash

CHICKPEA & BEAN TAGINE 15.50

Mash, broccoli

RUMP OF LAMB 21.50

Piedmontese peppers, spinach pilaf, yogurt, almonds

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 BROCCOLI W/ HOLLANDAISE SAUCE 4.00

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

GAZPACHO

CHIPIRONES

CHICKEN LIVER PARFAIT

ROAST BEEF RUMP, PORK BELLY OR CHICKEN THIGH

NUT ROAST

GRILLED HAKE & PIPERRADA

LEMON CURD, BLUEBERRY & BLACKBERRY TART AND VANILLA ICE CREAM

VANILLA PANNA COTTA W/ RASPBERRIES AND BISCOTTI

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