

Greens Restaurant

Sunday Lunch ^{15th} March

GIANT GORDAL OLIVES 4.50 FRIED BROAD BEANS 3.50
PISTACHIOS 3.50 PADRON PEPPERS 4.95 ROSEMARY ALMONDS 3.50

CARROT & CORIANDER SOUP 6.75

Coriander oil, yoghurt

HAM CROQUETTES 7.95

Tomato & oregano sauce

VEGETABLE MEZZE PLATE 8.50/15.50

Babaganoush, , hummus, tzatziki, sweet peppers, fried halloumi , padron peppers

ROAST QUAIL 9.50

Padrons, romesco, almonds

CHIPIRONES 8.75

Deep-fried baby squid, aioli, paprika

PULPO A LA GALLEGA 9.50

Octopus, potato puree, olive oil & paprika dressing

ROAST BEEF, CHICKEN OR NUT ROAST 14.50

Yorkshire pudding, roast potatoes, greens, carrots, and gravy

CHESTNUT RISOTTO 15.00

Wild mushrooms, sage, parmesan crumb

VENISON HAUNCH 21.50

Parsnips, buttered kale, celeriac puree, red wine jus

BEEF RAGU 15.50

Pappardelle, parsley, parmesan, ricotta

PORK BELLY 16.50

Dauphinoise, hispi cabbage, apple sauce

FILLET OF SALMON 17.50

Ratte potatoes, rainbow chard, hollandaise

GRILLED COD 18.95

Andalucian chickpea & chorizo stew

SIDES

BUTTERED RAINBOW CHARD 3.25 MIXED LEAF SALAD W/ VINAIGERETTE 3.00
TENDERSTEM BROCCOLI W/ RICCOTTA AND LEMON OIL 4.50 HANDCUT CHIPS W/ MAYONAISE 3.50

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

CARROT & CORIANDER SOUP

CHIPIRONES

VEGETABLE MEZZE PLATE

ROAST BEEF OR CHICKEN

NUT ROAST

FILLET OF SALMON

RASPBERRY BAKED CHEESECAKE W/ RASPBERRY SORBET AND MILK CRUMB
STICKY TOFFEE PUDDING W/ TOFFEE SAUCE AND CREAM

*Please note that we do not accept mobile payments
A discretionary 10% service charge is applied to tables of six or more*