

# Greens Restaurant

## Dinner August / September 2020

OLIVES 3.95 FRIED BROAD BEANS 3.50  
PISTACHIOS 3.50 PADRON PEPPERS 4.95 ROSEMARY ALMONDS 3.50

ROAST CAULIFLOWER SOUP 6.75

*Cumin, parsley, lemon oil*

SMOKED MACKEREL 7.50

*Pickled fennel, orange*

VEGETABLE MEZZE PLATE 8.50/15.50

*Olives, babaganoush, , hummus, tzatziki, padron peppers*

HAM CROQUETTES 8.00

*Tomato & oregano sauce*

DEEP-FRIED SQUID 8.75

*Aioli*

CRISPY ROAST PORK 6.00

*Sriracha sauce, kimchi*

28-DAY AGED 8oz RIB-EYE STEAK 24.50

*Hand-cut chips, garlic butter, Dijon mustard*

SALMON 18.50

*Crushed new potatoes, romesco, greens*

BEEF RAGU 15.50

*Pappardelle, parsley, parmesan*

PORK BELLY 16.50

*Boulangere potatoes, spring greens, apple sauce*

COD 18.50

*Chickpea & chorizo stew*

AUBERGINE HOT POT 16.00

*Cous cous, harissa yoghurt*

### SIDES

CRUSHED POTATOES 3.00 BUTTTERED GREENS 3.25  
HAND CUT CHIPS W/MAYONAISE 3.50 MIXED LEAF SALAD W/ VINAIGERETTE 3.00

### Sample Set Dinner (Wed – Thu)

**2 courses 19.95 3 courses 25.95**

CAULIFLOWER SOUP

CRISPY PORK

BEEF RAGU

AUBERGINE TAGINE

CHOCOLATE BROWNIE W/ HAZELNUT ICECREAM

STICKY TOFFEE PUDDING W/ CREAM

*Menu subject to change according to product availability  
Please note that we do not accept mobile payments  
A 10% service charge will be applied to your bill*