

Greens Restaurant

Dinner October 2020

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

ROAST CAULIFLOWER SOUP 6.75

Za'taar

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

TEMPURA 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

SMOKED MACKEREL

CRISPY PORK

BEEF RAGU

FILLET OF SALMON

AUBERGINE TAGINE

CHOCOLATE BROWNIE W/ HONEY COMB 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