

FOOD AT GREENS

Served from 12pm to 3.30pm

LIGHT LUNCH

HERITAGE TOMATO BRUSCHETTA

Served on garlic toasted sourdough, marinated heritage tomatoes, mozzarella, basil and balsamic reduction (NGI*) (V) (VE*)
£16.95

CORNISH GOUDA AND CHARCUTERIE PLATE (NGI*)

Cornish Gouda Cheese served with a selection of Charcuterie meats, toasted sourdough, olive oil and balsamic, caper berries and sun-dried tomatoes
£15.00

CROQUE MONSIEUR (NGI*) (V)

Served in warm toasted sourdough with a wholegrain mustard mornay sauce, Philip Warren ham and cheddar cheese with a side of herb mayonnaise
£14.95

SALT & PEPPER SQUID (NGI*)

Served with sweet chilli mayonnaise, coriander and a burnt lime - **£14.95**

CRAB LOADED FRIES (NGI*)

Salted fries topped with picked white crab meat, brown crab dressing, herb mayonnaise and garnished with tomato, red chilli and cucumber salsa
£18.95

GREENS MEZZE SALAD BOWL

Hummus, coronation potato salad, homemade broad bean and pea fritters, dressed seedy salad, pickled red onions, olive oil and balsamic reduction
(NGI*) (V) (VE*)
£14.95

KOREAN FRIED CRISPY

CAULIFLOWER (NGI*) (V) (VE*)

Served with gochujang hot chilli sauce, sesame seeds and a coriander, mint salsa
£13.00

SOLE IN A ROLL (NGI*)

Crispy sole fillets, homemade tartare sauce, baby gem lettuce, pickled vegetables all served in a bakery brioche bun - **£15.95**

NIBBLES *from 12pm*

ARTISAN BREAD (NGI*) (V) (VE*)
with olive oil and reduced balsamic - **£6.25**
MARINATED OLIVES (NGI*) (V) (VE*) - **£6.95**
ROASTED NUTS (NGI*) (V) (VE*) - **£5.50**

MAINS

CRISPY AUBERGINE RUBY CURRY

A creamy, mild curry rich in flavour, served with basmati rice, onion bhaji, pomegranate, coriander & tenderstem broccoli - **£22.95** (NGI*) (V) (VE*)

WARM CREVETTES (NGI*)

Cooked in their shells with chilli, ginger & garlic oil served with a seedy salad, artisan bread & lemon mayonnaise - **£22.95**

PHILIP WARREN 8oz RUMP STEAK

(NGI*) Served with roasted tomatoes, portobello mushrooms, roasted shallot & chunky chips - **£34.50**
add crevettes in salsa verde - **£6.50** (NGI*)
add peppercorn sauce - **£3.75** (NGI*)

GREENS BEEF BURGER (NGI*)

Served with two smashed beef patties, Greens burger sauce, smoked streaky bacon, shredded gem, tomatoes, gherkin, cheddar, brioche bakery bun & fries - **£23.95**

GRILLED FILLET OF SEA BREAM

(NGI*) Served with orange and rosemary butter, crushed new potatoes and fine beans - **£25.95**

SIDES (NGI*) (V) (VE*)

BUTTERED NEW POTATOES - **£5.50**

FRIES or CHUNKY CHIPS - **£5.50**

MIXED LEAF SALAD - **£6.00**
served with pickled red onions & pumpkin seeds

BUTTERED TENDERSTEM BROCCOLI
& FINE BEANS - **£6.50**

If you have any allergies or special dietary requirements please let your waiter know.

NGI* Non Gluten Ingredients option available, V - Vegetarian, VE* - Vegan option available.

COCKTAILS

GRAPEFRUIT GIMLET - £13.95

Padstow Pink Grapefruit Gin, Cointreau, Marmalade, Lemon & Sugar

APPLE & RHUBARB SMASH - £13.95

Vodka, Lemon, Rhubarb Liqueur, Apple & Basil

ORANGE DAIQUIRI - £13.95

Captain Morgan Spiced Rum, Orange, Lime & Sugar

CHILLI & GINGER MOJITO - £13.95

Bacardi, Ginger, Mint, Lime, Red Chilli & Ginger Beer

ESPRESSO MARTINI - £13.95

Vanilla Vodka, Kahlua, Espresso, Vanilla Syrup & Bitters

HUGO SPRITZ - £12.95

Elderflower Liqueur, Mint, Lime, Soda & Prosecco

APEROL SPRITZ - £12.95

Aperol, Soda & Prosecco

PIMM'S - £12.50

Pimm's, Fresh Fruit, Ginger Ale & Prosecco

GINS

Tanqueray 25ml - £6.10

Tarquins Rhubarb & Raspberry 25ml - £6.25

Lantic Dry/Winter Botanicals 25ml - £6.35

Salcombe Start Point & Rosé Sainte Marie
25ml - £6.35

Padstow Gin Pink Grapefruit 25ml - £6.25

Fevertree Indian Tonic, Light Tonic, Mediterranean
Tonic, Ginger Beer or Ginger Ale - £3.50

NON-ALCOHOLIC

Pentire Honey & Apple Collins - £9.95

Cornish botanical non-alcoholic spirit with
honey, apple, lemon & soda

Pentire Spritz - £9.95

Pentire Zesty and Citrus Flavouring or Blood Orange Spritz,
Non-alcoholic sparkling wine and soda

BEERS & CIDERS

Padstow Sunshine Cider 6.5% 500ml - £7.10

Cornish Orchards Gold Cider 5.0% 500ml - £6.85

Cornish Orchards Cherry &

Blackberry Cider 4.0% 500ml - £6.85

Bluntrock Pagen Hazy Pale Ale 5.0% 440ml - £6.95

Bluntrock Chub Bright Pale Ale 4.0% 440ml - £6.85

Bluntrock Helles Lager 4.2% 440ml - £6.50

Padstow Brewing Pilsner 4.4% 440ml - £6.75

Firebrand Little Wave Lager 0.5% 440ml - £6.00

SPIRITS

Black Cow Vodka, Absolute Vanilla Vodka 25ml - £6.15

Jack Daniel's, Bacardi, Amaretto, 25ml - £5.20

Glenfiddich 12 year old Whisky 25ml - £6.10

Captain Morgan Spiced, Kraken Spiced Rum 25ml - £5.95

Remy Martin VSOP 25ml - £6.65 Baileys 50ml - £5.20

Pedro Ximenez 50ml - £6.65

DESSERTS

PAVLOVA (NGI*) (V)

Served with strawberries, clotted cream
and mint - £9.75

WHITE CHOCOLATE, PISTACHIO SPONGE (NGI*) (V)

Served with raspberry curd and
vanilla ice cream - £11.50

SALTED CARAMEL PANNA COTTA
(NGI*) Served with dark chocolate crèmeux
and honeycomb - £10.75

AFFOGATO (V)

Vanilla Ice cream, Pedro Ximenez,
espresso and amaretti biscuits - £9.95

TRELEAVENS LUXURY CORNISH ICE
CREAM OR SORBET (NGI*) (V) (VE*)
£3.25 per scoop

HOMEMADE SCONE (NGI*)

served with strawberry jam and
clotted cream - £4.95
or with butter - £4.75
Available until 4pm

TEAS & COFFEES

Americano - £4.00

Cappuccino or Latte - £4.30
add vanilla or caramel syrup - £1.00

Espresso - £3.20 Double Espresso - £3.65

Flat White - £4.10 Liqueur Coffee - £9.30

Iced Coffee - £4.95 *add vanilla or caramel syrup £1.00*

Hot Chocolate - £4.30

Greens Delux Hot Chocolate - £5.50
Served with flake, marshmallows, and whipped cream

Tea or Decaffeinated Tea - £3.75

Earl Grey, Green Tea or Peppermint Tea - £3.95
oat or soya milk 60p extra on all hot drinks

SOFT DRINKS

Apple or Orange Juice 250ml - £4.50

Belvoir Farm Organic Sparkling Elderflower
250ml - £4.30

Belvoir Farm Organic Ginger Beer 250ml - £4.30

Belvoir Farm Raspberry Lemonade 250ml - £4.30

Fentimans Victorian Lemonade 275ml - £4.30

Appletiser 275ml - £4.50

Coca Cola or Diet Coca Cola 330ml - £4.30

Sparkling or Still Water 330ml - £3.20, 750ml - £5.75