
EVENINGS AT GREENS

Served from 5.00pm

NIBBLES

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

STARTERS

SALT & PEPPER SQUID (NGI*)

Served with sweet chilli mayonnaise coriander & a burnt lime - £14.00

CREVETTES (NGI*)

Cooked in their shells with a chilli, ginger & garlic oil served with lemon mayonnaise - £13.50

KOREAN FRIED CRISPY
CAULIFLOWER

(NGI*) (V) (VE*)

Served with gochujang hot chilli sauce, sesame seeds & a coriander, mint salsa - £11.00

TOMATO ARANCINI (NGI*) (V)

Served with herb mayonnaise & aged parmesan
£11.95

SMOKED SALMON (NGI*)

Served with dill crème fraiche, pickled cucumber & toasted sourdough - £12.95

CHARCUTERIE PLATE (NGI*)

A selection of Charcuterie meats, toasted sourdough, olive oil and balsamic, caper berries and sun-dried tomatoes - £12.50

MAINS

CRISPY AUBERGINE RUBY CURRY

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

PHILIP WARREN 8oz RUMP STEAK (NGI*)
£34.50

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

PORK BELLY (NGI*)

Served with a mustard and sage sauce, apple purée, parmentier potatoes and fine beans
£28.95

GRILLED FILLET OF SEA BREAM (NGI*)

Served with crab crushed new potatoes, tender stem broccoli, and a shellfish sauce
£34.00

HARISSA ROASTED HERITAGE
CARROTS

Served with a chickpea and tahini purée, tenderstem broccoli, pomegranate, toasted almonds and chimichurri dressing (NGI*) (V) (VE*)
£21.50

PAN FRIED FILLET OF HAKE (NGI*)

Served with a warm tartare sauce, buttered spinach, peas and chunky chips
£32.95

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 us 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

Served with dark chocolate crèmeux and
honeycomb (NGI*) - £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

CHEESE BOARD FOR TWO (NGI*) (V)

Served with a selection of local cheeses,
fig chutney, frozen grapes, walnuts,
honey and crackers
£18.95

Add a glass of Port - £6.95 75ml

AFTER DINNER DRINKS

SMITH WOODHOUSE RUBY PORT, PORTUGAL - £6.95 75ml

Intense red berry aromas, rich & warm on the palate
with a touch of spice

LIQUEUR COFFEE - £9.30

Glenfiddich Whisky, Remy Martin, Amaretto, Mainbrace Rum
or Baileys with Cornish coffee & double cream

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