

DRINKS

White Wine

Ella's Ridge Sauvignon Blanc - NZ
6.00 / 8.50 / 25.00

Dominio de la Fuente Verdejo - Spain
5.50 / 7.50 / 22.50

Giotto Pinot Grigio - Italy
5.00 / 7.00 / 20.50

L'abeille Picpoul De Pinet - France
5.80 / 8.20 / 24.00

Camel Valley Atlantic Dry - Cornwall
28.00

Red Wine

Aires Andinos Malbec - Argentina
6.00 / 8.50 / 25.00

Cote Du Rhone - France
5.50/7.70/22.50

Oltre Passo Primitivo - Italy
6.00/ 8.50/ 25.00

Vina Carasco Merlot - Chile
5.00 / 7.00 / 20.50

Rose & Sparkling

Bel Canto Pinot Grigio Rose - Italy
5.50 / 8.50 / 22.50

Crescendo White Zinfandel - Italy
5.50 / 7.70 / 22.50

Bel Canto Prosecco - Italy
7.00 / 29.00

Bouvet Rose Brut - Loire
30.00

Exton Park - Southampton
52.00

Cocktails

Twinkle

Lemon Vodka and Elderflower combined with champagne Simple but oh so effective, add a little sparkle to your life. £10.00

Salted Caramel Espresso Martini

Need we say more... £10.00

Aperol Spritz

The taste of Italian sunshine for this years staycation £9.00

Rhubarb Gin Sour

Wonderfully Delicate with a slight punch of sharp rhubarb to take the edge off....a Greens Favourite £10.00

Lifes a Peach

Chilled Prosecco and fresh Peach puree, one is never enough. £8.00

Sloe Gin Fizz

London Gin and Gentleman Badgers Sloe Gin are mixed with fresh lemon and cane sugar to create a sweet yet tart treat £10.00

Caramac

Just like the sweet shop favourite this one will have you hooked.
Tuaca Vodka, Salt caramel, Kahlua foam £10.00

Paloma

A delicate blend of Silver Tequila, Agave Syrup and pink grapefruit juice, this one is bound to get the taste buds tingling £10.00

Beer & Cider

San Miguel - 5.90

Peroni - 5.90

Becks - 5.20

Staropramen - 5.80

Guinness - 5.70

Beavertown Neck Oil IPA - 6.20

East Coast IPA - £5.70

Aspal - 5.50

Stowford Press Dry Cider - 4.90

Asahi - £6.00

On the Soft Side

Coke. £2.50

Diet Coke. £2.50

Lemonade. £2.50

Ginger Beer £2.50

Franklin Rhubarb Lemonade £2.80

San Pellegrino Aranciata £2.80

San Pellegrino Limonata £2.80

Fruit Juices £2.50

Orange / Cloudy Apple / Mango /

Pineapple / Tomato / cranberry

BREAKFAST & BRUNCH

Greens English Locally sourced Hampshire sausage, smoked back bacon, slow roasted cherry tomatoes, grilled field mushroom, hash brown, baked beans and fried eggs (*Gf) £9.50 (*Double up on Bacon and sausage + £1.50*)

Greens Vegan Vegan sausages, slow roasted cherry tomatoes, grilled field mushroom, hash brown, baked beans and crushed avocado (Ve) (*Gf) £9.50 (*Add Eggs any way £1.50*)

Crushed Avocado on Sourdough Toast Finished with roasted cherry tomatoes, crumbled feta and a spiced chilli, tomato and pepper salsa (V) (*Gf) (Ve) £7.50 (*Add 2 poached eggs + £1.50 Add 2 rashers of bacon + £1.50*)

Bubble and Squeak Cakes Topped with poached eggs, chive Hollandaise, slow roasted cherry tomatoes (Gf) (V) £8.95

Shakshuka Rich lightly spiced tomato, roasted red pepper, chorizo and cannellini bean stew. Topped with poached eggs, crumbled feta and served with toasted sourdough (*Gf) (*Df) £9.50

Greens Homemade Granola Served with mixed berry compote, fresh mixed berries, a side of maple syrup and a choice of Greek yoghurt or a range of alternative milks. (*Ve) £5.50

Croque Monsieur Toasted sourdough, honey glazed ham and mustard bechamel. Grilled and served with a tomato and chilli relish £8.25 (*Or make it a Croque Madame – Topped with a free range fried egg £1.00*)



STAY CONNECTED with GREENS

Instagram @greens_bar_
Facebook @GreensBarandKitchen

Benedicts

All served on a toasted English muffin, topped with poached eggs and Hollandaise sauce

Classic Benedict

Slow cooked pulled ham hock (*Gf) £8.95

Eggs Royale

Smoked Salmon and poached eggs (*GF) £9.50

Wild Mushroom Benedict

(V) (*Gf) £8.95

Waffles

Bacon and Maple

The classic sweet and savoury breakfast
£7.95

Mixed Berries

Mixed berry compote, Greek yoghurt, Fresh berries and Homemade Granola £7.95

Cookies & Cream

Oreo Cookies, whipped Chantilly cream & chocolate sauce £7.95

LUNCH

Cumberland Sausage and Creamy Mash Served with sautéed greens and a rich caramelised onion gravy £13.95

Beef Bourguignon Slow Cooked Beef, bacon and mushroom served with creamy mash £13.95

Pie of the Day with creamy mash, sautéed greens and rich onion gravy £13.95

Pan fried Chicken and Pear Salad Crumbled Gorgonzola toasted walnuts and watercress £12.95

8oz Steak Burger Homemade steak burger, served in a toasted brioche bun with crispy bacon, melted cheddar, pickles, tomatoes and baby gem lettuce. Served with rustic chunky chips £13.95

Thai Trout Fishcakes Served on a coriander and lime yoghurt, with pickled vegetables, watercress and curry oil £12.95

Chimichurri Bavette Steak Served Medium Rare, with rustic chunky chips and a dressed watercress salad £14.50

Chargrilled Chimichurri Halloumi Served with rustic chunky chips and a dressed watercress salad £13.95 (V)

Soup of the day Served with crusty baguette (*Gf) (Ve) £6.50

Sandwiches, Baguettes & Wraps

Served with a selection of Greens freshly made salads

Bloody Mary Prawns With fresh sliced avocado and mixed leaf on soft granary £7.95

Pesto Chicken Sundried tomato and Mozzarella toasted on Hoxton Sourdough £7.50

Hampshire Supreme Cumberland sausages, sharp cheddar and caramelised onion in a toasted baguette £7.95

Chicken Caesar Wrap Baby gem and crispy bacon £6.50

Greens Ploughman's Ham Hock, Cheddar and homemade Picalilli on thick granary £6.95

Falafel Wrap Fresh Hummus, Baby gem, red onion and a lightly spiced tomato salsa £6.95

Tuna Mayonaise & fresh Alresford watercress & crisp cucumber on soft granary bread £5.95

Sides

Rustic chunky chips £3.75

Rustic chunky chips, with parmesan and truffle oil £5.25

Please let us know if you have any requirements or questions regarding Allergens.