GREENS
EST 1989

Mimosa £8
Bloody Mary £12.50
Carajillo £12.50

Marinated Sun-dried Olives £4.95
Warm Sourdough,
Netherend salted butter £4.50

BRUNCH

Bacon & Eggs *G £9.95
Two Vale farm eggs your way, two smoked back bacon rashers, doorstop white toast.

Matcha berry bowl £8.95
Matcha yogurt, fresh berries, home made granola, dried cranberries and banana finished with a drizzle of honey V

Full English *G £14.75
Hampshire Sausage, smoked back bacon rasher, tomato, field mushroom, baked beans, hash browns, two Vale Farm eggs, doorstop white toast

Full Veggie *VE £14.75
Quorn Vegan sausage, whipped Avocado, tomato, field mushrooms, baked beans, hash brown, Vale Farm eggs, pan seared halloumi doorstop white toast

Breakfast Burger £14.25
8oz pork patty topped with monterey jack cheese, a fried egg and a spiced tomato chutney, on a toasted burger bun

Halloumi Benny V *G £13.75
Pan-fried cypriot Halloumi, poached Vale Farm eggs, Toasted english muffin, Hollandaise, sundried tomato, salsa verde

Bloody Benny £14
Pan-fried Black pudding, poached Vale Farm eggs, toasted english muffin, Devilled Hollandaise, crispy parma ham

Fasolada V *GF £13.75
A Sweet & Smoky mix of butterbeans, kidney beans, cannolini & black beans topped with crumbled feta and two poached eggs & sourdough

Homemade Waffles V £12.50
Greek yoghurt, berry compot, berries and local honey
OR
Smoked bacon and maple syrup

Whipped Avocado *G V *VE £11.50
Feta, sourdough, sunblushed tomatoes, fresh chimichurri salsa

Bubble & SqueakV GF £13.75
Home-made potato and roasted vegetable cake, Vale Farm poached eggs, salsa verde, sunblushed tomatoes, hollandaise

LUNCH

Sausage & mash £17.50
Local cumberland sausages, silky mash, mixed greens and onion gravy

Flat iron steak & eggs £22.5
served medium-rare, skinny fries, vale farm fried egg, salsa verde, chimichurri salsa.

Sea bass G £18.25
pan-fried sea bass , crushed buttered new potatoes, pea & Mint puree, caper beurre noisette

Greens burger £17.95
8oz beef patty, smoked bacon, dill burger sauce, monteray jack, cheese, tomato, baby gem, skinny fries.

Harrisa Halloumi and hummus salad GF *VE £16.50
Quinoa, kale, brown rice edamame beans, grilled halluomi, lightly spiced harrisa hummus, toasted pumpkin seeds, with a light chilli & lemon dressing

Greens homemade soup V *GF £8.75
Served with crusty baguette, ask for todays offering

chicken caeser salad £18
Panko breaded chicken breast cooked until golden, rocket, baby gem, capers parmesan, crispy parma ham, caeser dressing

THE DELI

Hog Roast bun £15
Overnight slow roasted pulled pork, burnt apple sauce, monterey jack in a lightly toasted bun

Ham & Emmental Toastie £11.50
Honey glazed hampshire ham, melted Gruyere cheese, dijon mustard mayo and sliced dill pickles

open Prawn cocktail
an open sandwich of Prawns in mary Rose sauce, and smoked salmon on toasted sourdough with, rocket and caper salad, and a good crack of black pepper

Whole baked camambert £14.95
Studded with rosemary & Garlic, served with crusty baguette & onion chutney V

Bacon & Brie toastie £9.95
Crispy bacon, creamy brie and cranberry sauce, toasted sandwich

Skinny fries £4.50

EXTRAS £2.50

Eggs your way — Bacon — Black pudding
Hash Browns — Sausage — Vegan sausages

Please make us aware or any allergies or intolerances

G = Gluten Free *G = Can be made Gluten Free V = Vegetarian *VE = Can be made Vegan

WIFI- Greens123!

GREENS
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Softies

- spinach, cucumber, pear, celery, pineapple, lime £6.9

-Carrot, apple, ginger, orange, lemon £6.9

Pepsi/Pepsi max £3.4
Lemonade £3.4
Ginger beer £3.4
San Pelegrino Orange / Lemon £3.4
Apple, Orange, Pineapple, Mango, Grapefruit £3.5

Hot Drinks

Americano £3.6
latte £3.9
Flat White £3.8
Cappacino £3.9
Espresso £3.5
Tea (Breakfast, Earl Grey, Mint, Lemon & Ginger) £3.6
Hot Chocolate £3.95
iced latte £3.8

On Tap

Mahou £7.3
Peroni £7.4
Modelo £7.4
Camden hells £7.3
Camden pale £7.3
Beavertown neck oil £7.6
Staropramen £7.2
Jubel peach lager £7.4
Stowford press £6.1
Pilsner Urquel £7
Guinness £7.4
damn lemon £7.4

Cocktails

Twinkle £13.5
Lemon Vodka and elderflower combined with prosecco, simple but oh so effective!

French 75 £13.5
Southbank dry gin, sugar, fresh lemon topped with Taittinger

Rhubarb gin sour £13
Edinburgh rhubarb and ginger gin, southbank gin, sweet and sour notes from fresh lime and suagr, perfect harmony!

Salted Caramel Espresso Martini £13
Need we say more?

WHITE

Crescendo Pinot Grigio - Italy
8.25 / 11.5 / 31

Fernlands sauvignon blanc - NZ
10.5 / 14.5 / 41

Baron De Baussac Viognier- France
9.5 / 13 / 36

RED

lua nova douro - Portugal
9.25 / 12.5 / 35

Cote du rhone "Lenfant T" - France
7 / 10/ 29

Appassimento Rosso - Italy
10.5 / 14.5 / 41

ROSE

Le Bois des Violettes - Pays d'Oc
8.75 / 12 / 33

Peyrassol Rosé - Provence
10.5 / 14.5 / 41

Ombrellino Pinot blush - Italy
8 / 11 / 30