

GREENE'S BISTRO EVENING MENU

Our Menu Is Designed To Be Shared. We Recommend 2–3 Plates Per Person.

OLIVES

Marinated In Herb Oil 4

WHIPPED GOAT'S CHEESE (V)

With Roasted Beetroot, Truffle Honey, Caramelised Walnuts, Parsley & Warm Flatbread 8

FRESHLY BAKED FLATBREADS (V)

Served With Homemade Flavoured Butters & Dips Of The Day 8

FRIED HERBY POTATOES (V, CAN BE VE)

Crispy Potatoes Served With Bravas Sauce & Saffron Aioli 8

HEIRLOOM TOMATO SALAD (VE)

Heritage Tomatoes, Mixed Olives, Roquito Pearls, Rocket & A Sherry Vinegar Dressing 8

WARM TOULOUSE SAUSAGE & POTATO SALAD

Toulouse Sausage, Crispy Potatoes Tossed In Our House Dressing 8

PAN-FRIED CHICKEN FILLETS

Cooked In A White Wine & Cream Reduction, With Confit Garlic, Crispy Serrano Shards & Tarragon Oil 8

HUMMUS & SUNDRIED TOMATO (VE)

Creamy Hummus Topped With Sun-Dried Tomato & Basil Oil, Served With Warm Flatbread 8

MIXED CURED MEAT PLATE

Serrano Ham, Manchego Cheese, Tomato & Black Pepper Jam,
Served With Warm Flatbread, Olive Oil & Balsamic Vinegar 12.5

LOBSTER RAVIOLI

Served In A Rich Champagne & Caviar Cream Sauce, Topped With Salmon Keta, Chervil Foam & Lemon Balm. 12

BANG BANG CHICKEN BAO BUNS

Roasted Marinated Chicken With Greene's Own Bang Bang Sauce, Thai Slaw In Sesame Lime Oil & Baby Coriander. 12

GIANT LANGOUSTINES

Sautéed In Garlic & Herb Butter, Coated In A Decadent Lobster & Brandy Sauce. 22

ASIAN-SPANISH FUSION STICKY PORK RIBS

Slowly Braised Then Roasted In A Soy, Ginger, Lemongrass, Orange, Honey & Smoked Paprika BBQ Sauce. 13

PULLED PORK FRIES

16-Hour Slow-Roasted Pork Served With Korean BBQ Sauce & Pickled Shallots 8

HOUSE FRIES.(V)

Lightly Seasoned With Sea Salt 4

Please make a member of staff aware of any allergies or dietary requirements when ordering, all our food is prepared in an environment where nuts & gluten are used.

(O = Organic · V = Vegetarian · Ve = Vegan · Sus = Sustainable)

White Wine

Windswept Sauvignon Blanc – False Bay, South Africa (V, Ve, Sus) Fresh & Zesty With Gooseberry, Dry Bay Leaf And Crisp Green Apple Notes. **Pair Me:** Goat's Cheese, Tomato Salad, Langoustine, Pork Rib. (175ml) 6.5 (250ml) 9 (Bottle) 27

Gewürztraminer – Adobe Organic, Chile (O, V, Ve, Sus) Hugely Aromatic With Lychee, Jasmine, Citrus, Lemon Peel And Apricot. **Pair Me:** Pork Ribs, Lobster Ravioli, Herby Potatoes, Bao Buns. (175ml) 7 · (250ml) 9.5 · (Bottle) 28

Rosé Wine

Côtes Du Thau Rosé – La Collection Boutinot, France (V, Ve) Luscious Provence-Style Rosé With Notes Of Redcurrant And Tangy Raspberry. **Pair Me:** Tomato Salad, Pan-Fried Chicken, Lobster, Pulled Pork, Bao Buns, Loaded Fries. (175ml) 7.0 · (250ml) 10 · (Bottle) 29

Red Wine

Old School Syrah – False Bay, South Africa (V, Ve, Sus) A Ripe, Spicy Wine With Bramble Fruit And Earthy, Meaty Aromas. **Pair Me:** Cured Meats, Loaded Fries, Toulouse Sausage, Pork Ribs, Bao Buns, Langoustines. (175ml) 6.5 · (250ml) 9 · (Bottle) 25

Carmenère – Adobe Organic, Chile (O, V, Ve, Sus) Packed With Dark Forest Fruits, Lifted By Star Anise, Bay Leaf And Savoury Depth. **Pair Me:** Toulouse Sausage, Bao Buns, Pulled Pork, Cured Meats. (175ml) 7 · (250ml) 9.5 · (Bottle) 28

Sparkling Wine

Crémant D'Alsace – Turckheim, France (O, V, Ve, Sus) Champagne-Method Sparkling With Crisp Apple, Citrus And A Hint Of Sherbet. **Pair Me:** Langoustines, Chicken Fillets, Lobster, Tomato Salad. (175ml) 10 · (Bottle) 35

COCKTAILS

Mojito – 10.5
Espresso Martini – 10.5
Limoncello Spritz – 10.5
Aperol Spritz – 10.5

SPIRITS

MANCHESTER GIN
MANCHESTER PINK GIN
25ml – 5.5 / 50ml – 10.5

BOTTLED BEERS & CIDERS

Peroni (5%) – 4.5
Kopparberg (4%, Mixed Fruits) – 5.5
Peroni Alcohol Free – 4.5

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GREENE'S BISTRO DESSERT MENU

TRIPPLE CHOCOLATE BROWNIE

Warm Bakes Brownie Served With Salted Caramel Ice Cream **8.5**

TRIO OF ICE CREAM

Choose From: *Vanilla Pod, Salted Caramel, Luxury Chocolate, Wild Strawberry, Lotus Biscoff, Mint Choc Chip Or Vegan Passionfruit & Mango* **6**

CHEESE & BISCUITS

Goat's Cheese, Gruyère & Manchego, Crackers, Tomato Jam, Pickles,
Onion Marmalade, Olives **10**

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