

GREENE'S

BISTRO & PARLOUR

Welcome to Greene's Bistro

In January 2023, we were handed the keys to a derelict toilet block. Today, it stands proudly transformed into the modern bistro you're dining in,
Greene's Bistro.

Our menu has been crafted by our talented Head Chef, whose passion lies in Mediterranean-inspired cuisine with a strong emphasis on fresh ingredients, vibrant flavours, and dishes designed to be shared.

We believe in creating relaxed, memorable dining experiences, whether you're joining us for a leisurely breakfast, a long lunch, or sharing plates in the sunshine.

Thank you for visiting. We hope you enjoy your time with us

Don't forget to tag us in your pictures **@greenesbistro**

BREAKFAST

(Served Until 11:45)

GREENE'S FULL ENGLISH BREAKFAST	14
2 Back Bacon, 2 Locally Sourced Sausages, Egg Of Your Choice, Baked Beans, Grilled Tomato, Sautéed Mushrooms, Sourdough Toast & Crispy Hash Browns	
LIGHTER BREAKFAST	11.2
Sausage, Bacon, Egg Of Your Choice, Baked Beans, Sourdough Toast & Crispy Hash Brown	
VEGETARIAN BREAKFAST (V, CAN BE VE)	14.2
Vegan Sausages, Egg Of Your Choice, Sautéed Mushrooms, Crispy Hash Browns, Grilled Tomato, Baked Beans & Sourdough Toast	
EGGS BENEDICT or EGGS ROYALE	11.2
Sourdough Toast, Poached Eggs, Ham or Smoked Salmon Rich Hollandaise Sauce & Chive Oil	
EGGS ANY WAY (V)	9
Two Free-Range Eggs (Poached, Scrambled Or Fried) On Toasted Sourdough Add Bacon, Avocado or Smoked Salmon +2.5 Each	
SOFT TRUFFLED SCRAMBLED EGGS (V)	9.9
Creamy Scrambled Eggs With Truffle Oil & White Pepper, Served With Chunky Parmesan Sourdough Soldiers	
POACHED EGGS 'GREENE'S STYLE'	11.5
Three Soft Poached Eggs, Rich Tomato & Chorizo Ragu, Parmesan Crumb, Served With Toasted Sourdough	
LOADED SOURDOUGH TOAST (V)	5.5
Sourdough Topped With Your Choice Of: Nutella, Biscoff, Beans Or Jam & Butter	
BREAKFAST SANDWICHES	
Served On A Soft Brioche Roll.....1 Item 6 / 2 Items 8	
• Bacon • Sausage • Vegan Sausage • Egg	
GREENE'S ACAI BOWL (VE)	10.5
Greene's Frozen Açaí Blend Topped With Gluten-Free Granola, Banana, Seasonal Berries & Honey Add Nutella, Kinder Or Lotus For +2 Each	
GREEK YOGHURT BOWL (V)	7.5
Thick Greek Yoghurt Served With Gluten-Free Granola, Honey & Fresh Seasonal Fruit	

ADD A SIDE OF OUR FAMOUS HASH BROWN PUFFS TO ANY DISH +4

CHILDREN'S MENU

All Items Below Are Priced At 8 Each

BREAKFAST

Sausage, Egg, Beans & Hash brown

Poached Eggs & Buttery Soldiers

LUNCH

Locally Sourced Sausage, Fries & Baked Beans

Breaded Chicken Tenders, Fries & Beans

Muffin Filled With Ham, Cheese Or Ham & Cheese,
Served With Crisps, Apple Juice & A Scoop Of Ice cream

DOG MENU 🐾🐾

Here At Greene's, We're Proudly Dog-Friendly — So Much So, We've Even
Created A Menu Just For Your Four-Legged Friends!

Dog Sausage	2.2
Dog Bacon	2
Puppuccino	1.5
Doggy Ice Cream	3

MAIN MENU

CROQUE MONSIEUR	9.5
Toasted Sourdough Filled With Roast Ham & Gruyère Béchamel, Grilled Until Golden & Bubbling	
CROQUE MADAME	11
As Above, Topped With Two Poached Eggs & A Pinch Of Cracked Pepper	
BEER-BATTERED COD GOUJON FLATBREAD	12
Crispy Cod Goujons In Beer Batter, Tartare Tzatziki, Pea Emulsion & Wild Rocket	
PULLED PORK FLATBREAD	12.5
Slow-Roasted BBQ Pork, Korean-Style Sauce, Pickled Shallots, Tzatziki & Rocket On A Toasted Flatbread	
WENSLEYDALE & APPLE WRAP	9.5
Crisp Red Apples, Sweet Dates, Creamy Wensleydale, Light Mayo & Rocket <i>Vegan Option: Swap Cheese For Seasoned Vegan Chicken</i>	
CREAMY HUMMUS WRAP (VE)	9.5
House Hummus, Mixed Olives, Roquito Pepper Pearls, Rocket & Dijon Dressing	
SOUP OF THE DAY	8
Homemade Soup Served With A Slice Of Toasted Sourdough	

SPECIAL PLATES

CURED MEAT PLATE	12.5
Serrano Ham, Manchego Cheese, Tomato & Black Pepper Jam, Served With Warm Flatbread, Olive Oil & Balsamic Vinegar drizzles	
SAUTÉED KING PRAWNS	12
Prawns In Spicy Nduja Butter, Served on Catalan-Style Bread With Saffron Aioli	
GREENE'S SHARING PLATTER	42
A Generous Board Of Meats, Cheeses, Chutneys, Seasonal Dips, Breads, Butters & Salads Add A Bottle Of House Wine For 10	

SIDES & EXTRA'S

All 4 Each Or Any 3 For 11

- FRIES • CAJUN-SPICED FRIES • HASH BROWN PUFFS • MARINATED MIXED OLIVES
• PICKLE MIX. • JALAPEÑO & DILL CRISPS • FLATBREAD & 3 HOUSE DIPS

SMALL PLATES

*Pick Any 3 Dishes For 20 Or Enjoy Individually At 8 Each.
We Recommend Sharing 2–3 Plates Per Person.*

WHIPPED GOAT'S CHEESE (V)

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

FRIED HERBY POTATOES (V, CAN BE VE)

Crispy Potatoes Served With Bravas Sauce & Saffron Aioli

HEIRLOOM TOMATO SALAD (VE)

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

WARM TOULOUSE SAUSAGE & POTATO

Toulouse Sausage, Caramelised Onion Gravy, Sauteed Potatoes

PAN-FRIED CHICKEN FILLETS

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

EGGS 'GREENE'S STYLE' (V)

Tomato & Chorizo Sauce Over Two Poached Eggs With A Toasted Parmesan Crumb, Served With Sourdough Toast

HUMMUS & SUNDRIED TOMATO (VE)

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

CAPRESE SALAD (V)

Sliced Vine Tomatoes, Sliced Fresh Mozzarella, Rocket, Balsamic Glaze and Maldon Sea Salt

FRESHLY BAKED FLATBREADS (V)

Served With Homemade Flavoured Butters & Dips Of The Day

SOFT TRUFFLED SCRAMBLED EGGS

Creamy Scrambled Eggs With Truffle Oil & White Pepper, Served With Chunky Parmesan Sourdough Solders

PULLED PORK LOADED FRIES

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

CHEESE LOADED FRIES (V)

Served With Gruyère Parmesan Cheese Sauce & Chive

HOT DRINKS

White Americano	3.6
Black Americano	3.3
Latte	3.8
Cappuccino	3.8
Flat White	3.8
Espresso	2.8
Mocha	4.2
English Tea	2.8
Earl Grey	3
Peppermint Tea	3
Baby Chino	2.5

Add Syrup (Caramel / Hazelnut / Vanilla / Lotus) +0.75
Oat or Soya Milk +0.65

LUXURY HOT CHOCOLATES

(With Cream & Marshmallows)

Regular	4.9
Kinder / Lotus / Nutella	5.9

SPECIAL COFFEES

Affogato	3.9
Iced Coffee	4

Add Syrup +0.75 Add Oat Milk +0.65
Add Kinder / Nutella / Lotus Sauce +1.5

SOFT DRINKS

Coke / Diet Coke	2.5
Still or Sparkling Water	1.5
San Pellegrino (Lemon / Orange)	3
Fresh Orange Juice	5
Smoothie of the Day	6

ICE CREAM MILKSHAKES

(With Cream)

Strawberry / Vanilla / Chocolate	5.9
Cookies & Cream / Lotus	6.9

BAR MENU

White

Bon Courage Sauvignon Blanc

175ml – 6.5 / 250ml – 9 / Bottle – 26.9

San Giorgio Pinot Grigio

175ml – 6 / 250ml – 8 / Bottle – 23.9

Rosé

San Giorgio Pinot Blush

175ml – 6 / 250ml – 8 / Bottle – 23.9

770 Miles Zinfandel

175ml – 6.2 / 250ml – 8.5 / Bottle – 25.5

Whispering Angel (*Bottle only*)

Bottle – 44

Red

Old Station Malbec

175ml – 6 / 250ml – 8 / Bottle – 23.9

Lomas Carrera Merlot

175ml – 6 / 250ml – 8 / Bottle – 23.9

Prosecco

Prosecco

175ml – 7.90 / Bottle – 29

COCKTAILS

Mojito – 10.5
Passion Fruit Martini – 10.5
Limoncello Spritz – 10.5
Aperol Spritz – 10.5
Mimosa – 7.9

SPIRITS

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

Mixers (Lemonade, Tonic, Slimline)
3

BOTTLED BEERS & CIDERS

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

DESSERTS

BAKE OF THE DAY8.5
Served With Grandpa Greene's Ice Cream

SCONE WITH CLOTTED CREAM & JAM4.5

GRANDPA GREENE'S ICE CREAM.....4
Daily Selection Served In An Edible Tub
Add An Extra Scoop +1.5

GREENE'S DESSERT SHARING PLATTER.....15
Selection of Bitesize cakes and complimentary ice cream, fruit and dipping sauce

HOT PANCAKES
Choose From Lotus Biscoff Or Oreo Overload
Regular8.5
Supersized11

SUPER SUNDAES11.5
Choose From Loaded Biscoff Or Oreo Overload

CHEESE & BISCUITS10
Goat's Cheese, Gruyère & Manchego, Crackers, Tomato Jam, Pickles, Onion Marmalade, Olives

***Not got time for dessert? Why not grab an ice cream cone to
takeaway?***