

THE GREEN TABLE

EVENING MENU

Available from 5pm on Fridays and Saturdays

SMALL PLATES

Crispy calamari, lobster aioli, charred lemon £12 (EG, FI, MO)

Whipped ricotta, hot honey, toasted seeds, homemade focaccia £7 (GL, MI, SE)

Roasted vegetable & Mozzarella arancini, garlic aioli, parmesan £9 (EG, MI)

Warm homemade focaccia, extra virgin olive oil, aged balsamic £8 (GL)

Tenderstem broccoli, confit garlic, lemon, parmesan £6 (MI) (Vegan Option)

Hummus, toasted seeds, paprika, organic sourdough £6 (SE) (VEGAN) (GFO)

SALADS

Smoked chicken, Caesar salad, sourdough croutons, aged Parmesan, anchovy dressing £13 (EG, FI, GL, MI, MU)

Rocket, prosciutto, pickled pear, gorgonzola, walnuts, aged balsamic £13.50 (MI, NU)

Heritage tomatoes, burrata, basil, aged balsamic, extra virgin olive oil £14 (MI)

SOURDOUGH PIZZAS - HAND STRETCHED TO ORDER

Marinara: San Marzano tomato, confit garlic oil, basil £12 (GL) (VEGAN)

Margherita: San Marzano tomato, Fior di Latte, basil, extra virgin olive oil £14 (MI, GL)

Pepperoni: San Marzano tomato, Fior di Latte, pepperoni, n'duja, piquante peppers, hot honey £15 (MI, GL)

Prosciutto: San Marzano tomato, Fior di Latte, prosciutto, fig jam, gorgonzola, rocket £16 (MI, GL)

Fungi: San Marzano tomato, Fior di Latte, wild mushrooms, ricotta, basil £16 (MI, GL)

Anchovy: San Marzano tomato, Fior di Latte, anchovies, capers, olives, chives £16 (MI, FI, GL)

Smoked Tofu: San Marzano tomato, Fior di Latte, smoked tofu, piquante peppers, basil £15 (GL, SO) (VEGAN)

SALAD BAR

Selection of salads from our fresh salad bar £10 plate

Options

- Swap for vegan cheese +£2
- Gluten Free base + £2
- Additional toppings + £1.75 each

SIDES

- Skin on fries £5
- Skin on fries with truffle, aged parmesan and aioli £8 (MI)
- Garlic bread, slow roasted garlic oil, herbs £5.50 (MI, GL)
- Add Fior di Latte +£3 (MI)
- Add N'duja + £3

Allergen Key: EG egg, FI Fish, GL gluten, MI milk; MO mollusc, MU mustard, NU nuts, SE sesame, SO soya