

CHRISTMAS MENU

starters

CELARIAC SOUP WITH CHESNUT & TRUFFLE OIL

SEARED SCALLOPS WITH SWEET POTATO PUREE & SHITAKE MUSHROOM'S

GAME TERRINE WITH FIG CHUTNEY & BRIOCHE TOAST

main course

ROASTED TURKEY BREAST, CHESNUT STUFFING, PIGS IN BLANKETS, ROASTED POTATOES, PARSNIPS, CARROTS & GRAVY

PAN FRIED HALIBUT WITH SQUID RISOTTO, ASPARAGUS & RED PEPPER SAUCE

BEEF WELLINGTON WITH TRUFFLE MASH, BABY CARROTS & RED WINE JUS

PORCINI RISOTTO WITH SATTUED WILD MUSROOM, ROCKET & PARMESAN

dessert

TRADITIONAL CHRISTMAS PUDDING, BRANDY BUTTER AND BERRIES

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

STICKY TOFFEE PUDDING,

SELECTION OF BRITISH CHEESE, GRAPES, CELERY, FIG CHUTNEY & CRACKERS

2 courses £28 ; 3 courses £33

AVAILABLE FROM 1ST OF DECEMBER ; PRE ORDER ONLY

On The Green

A LA CARTE

TO START

- Roasted Tomato & Red Pepper Soup with Sourdough £7.50 (V)
Wild Mushroom Arancini with Truffle & Parmesan Cream £8.00 (V)
Grilled Aubergine & Courgette with Goat Cheese and Sweet Potato Purée £8.00 (V)
Smoked Cod Croquettes with Harissa Mayo £8.50
Salt & Pepper Squid with Garlic Mayo £8.00
Chili & Garlic Tiger Prawns, Avocado & Tomato £9.5
Bruschetta Tricolore: Mozzarella, Tomatoes, Basil £7.95 (V)
Bruschetta Buffalo: Buffalo Mozzarella, Parma ham, Rocket £8.5
Charcuterie: Parma ham, Salami, Cooked Ham, Focaccia & Olives £9

AS MAIN

- Red Pepper & Goat Cheese Stuffed Beetroot Agnolotti with Thyme Butter Sauce & Walnuts £14.5(V)
Porcini & Wild Mushroom Risotto with Parmesan, Truffle Oil £15.50 (V)
Squid Ink Tagliatelle with Prawns, Squid, Mussels, Cherry Tomato, Chili & Garlic £18.00
Pan Fried Salmon with Baby Potato, Broccoli, Sauce Viarge £19.00
Pappardelle with Slow Cooked Wild Boar Ragu & Parmesan £18.00
Roasted Corn Fed Chicken Breast , Savoy Cabbage , Sautéed Mushrooms & Sweet Potato Purée £18.00
Roasted Duck Breast with Potato Dauphinoise, Kale & Red Wine Sauce £19.50
Grilled Filet of Beef, Truffle mash, Watercress, & Peppercorn Sauce £28.50
Chateaubriand (400 gm for 2 ppl) Roasted Tenderloin, Truffle Mash, Mixed Salad, Grilled Tomato, & Peppercorn Sauce £53.5
Braised Ox Cheek Burger with Caramelized Onion, Lettuce, Tomato bbq Sauce & Charcoal Bun served with Fries £15.50
Beef Burger - Bacon, Tomato, Lettuce, Onion, Gherkin, Cheddar Cheese & Burger Relish served with French Fries £14.5
Chicken burger – Avocado, Lettuce, Tomatoes, Brie Cheese & Garlic Mayo served with French Fries £14.5

(All our Pastas are freshly made)

SIDES £4.25

- Mixed leaves Salad ; Rocket & Parmesan Salad ;
Broccoli ; Kale ; Mash Potato, Baby Potato

SMALL BITES

- Olives £4.5
Cheese and Olives £9
Garlic Bread £4.50
Cheesy Garlic Bread £5.5
French Fries £4.25
Sweet Potatoes Fries £5.5
Buttermilk Cajun Chicken Tenders £6.95

PIZZA

- Margherita £10 (V)
Tomato , Mozzarella, Basil
Quattro formaggi £13.00
Mozzarella, Gorgonzola, Goat Cheese, Parmesan
Vegetariana £13.00 (V)
Tomato, Mozzarella, Aubergine, Courgette, Mushrooms, Black Olives
Napolitana £12.5
Tomato, Anchovies, Capers, Olives
Tonno e Cipolla £14.5
Tomato , Mozzarella, Tuna , Red Onion , Black Olives
Diavola £13.5
Tomato, Mozzarella, Salami, Nduja
Cotto e Funghi £13.5
Tomato Mozzarella, Cooked Ham, Mushroom
Bufala £15.00
Tomato, Buffalo Mozzarella, Rocket, Parma Ham
Porcini £16.50
Mozzarella , Sausage, Porcini, Rocket, Truffle Oil
Capricciosa £16
Tomato, Mozzarella, Artichokes, Cooked Ham, Mushroom & Olives

On The Green

KIDS £6.50

Mini Pizza Margherita

Buttermilk Chicken Tenders & Fries

Spaghetti with Butter OR
Tomatoes Sauce OR Bolognese Sauce

VEGAN MENU

Starters

Roasted Tomato & Red Pepper Soup with
Sourdough £7.5

Bruschetta Classic : Tomato, Basil, Garlic &
Oregano £7

Mains

Quinoa, Kale , Tofu, Cherry Tomatoes, Avocado &
Walnuts £14.95

Porcini & Wild Mushroom Risotto with Rocket,
Truffle Oil £15.00

Pizza

Margherita £10.5
Tomato , mozzarella, basil

Vegetariana £13.50
Tomato, mozzarella, aubergine, courgette, mushroom,
black olives

Porcini £16.00
Tomato, Mozzarella, porcini, rocket, truffle oil

DESSERTS

Triple Chocolate Brownie with
Vanilla Ice Cream £7.95

Sticky Toffee Pudding with &
Salted Caramel Ice cream £7.95

Fruit Salad with Lemon Sorbets
£7.50

Selection of Cheeses, Grapes,
Chutney & Crackers £9.5

Selection of Ice Cream or Sorbets
£2.5 Per Scoop

(If you have a food allergy or any special dietary requirement please inform one of our staff)

On The Green

BRUNCH MENU

English breakfast £10.50

Sausage , Bacon, Eggs, Mushrooms, Tomatoes, Hash Brown, Beans & Sourdough Bread

Full Veg breakfast £10.00

Vegetarian Sausages, Eggs, Mushrooms, Tomatoes, Hash Brown, Beans & Sourdough Bread

Vegan Breakfast £11.50

Sausage, Tofu, Avocado, Fresh Tomatoe, Mushrooms, Hash Browns, Beans & Sourdough Bread

Super food breakfast bowl £12.5.0

Egg royal £10.50

English Muffins, Poached Eggs , Smoked Salmon & Hollandaise Sauce

Egg beetroot £9.50

Our Buttermilk Pancakes £10.00/£11.00

Mix Berries, Vanilla Ice Cream & Maple Syrup

Or

Eggs, Bacon, Berry & Maple Syrup

Avocado Egg and Salmon £11.00

Smoked Salmon , Avocado , Horseradish Yogurt, Scrambled Egg , Bread

Club Burger £12.50

Grill Chicken , Egg, Bacon , Lettuce, Tomatoes, Garlic Mayo & Fries

Quinoa salad £12.00

Quinoa, Kale, Avocado, Walnuts, Pomegranate & Poached Egg

(If you have a allergy or any special dietary requirement please inform one of our stuff)

COCKTAILS

ESPRESSO MARTINI

£9

APEROL SPRITZ

£9

WHISKY SOUR/AMARETTO SOUR

£9

BLOODY MARY

£9

PORN STAR MARTINI

£9

NEGRONI

£9

MIMOSA

£9

BELLINI

£9

CAMPARI SODA

£9

BEERS

£4.5

PERONI

SAN MIGUEL

CORONA

WINE LIST

REDS

SANGIOVESE RUBICONE

SANGIOVESE; TORRE GAGGIO, EMILIA-ROMAGNA, ITALY. DRY, RUBY COLOUR AND A REFRESHING FINISH, HINTS OF WILD BERRIES. PAIRED EITHER WITH CURED MEAT
7.00 / 27.00

NERO D'AVOLA TERRE SICILIANE

NERO D'AVOLA; LA MURA, CASA GIRELLI, WEST SICILY. TREMENDOUSLY CHARACTERFUL RED BERRY FLAVOUR, MEDIUM-BODIED, SOFT FINISH. FIT WELL WITH ANTIPAST AND RED SAUCES
7.5 / 33

VALPOLICELLA DOC CLASSICO

CORVINA/RONDINELLA/CORVINONE; LA BERTAROLE, VERONA, ITALY. PURPLE HUE, FLORAL AND PEPPERY NOTES, LIQUORICE AROMA.
8.5 / 35

PRIMITIVO

PRIMITIVO PUGLIA : FROM PRIMITIVO GRAPES AND HARVESTED ACCORDING TO TRADITIONAL METHODS WINE WITH STRONG HINTS OF RED BERRY FRUIT AND JAM
8.5 / 35

ROSE

PINOT GRIGIO ROSÉ DELLE VENEZIE

PINOT GRIGIO; CONTI DI REFORTE, CASA GIRELLI, ITALY. PALE PINK, FLORAL AND FRUIT ROSÉ, SLIGHTLY SALTED WITH A MEDIUM FINISH. IDEAL AS AN APERITIF, ALONGSIDE WITH PASTA, WHITE MEATS AND FISH DISHES
7.20 / 31

WHITES

CHARDONNAY DELL'EMILIA

CHARDONNAY; TORRE GAGGIO, EMILIA-ROMAGNA. ITALY. CRISP, FRESH CHARDONNAY WITH A STRAW COLOUR, HINTS OF PEAR AND SOFT NOTES OF ALMOND
7.5 / 29.00

TREBBIANO RUBICONE

TREBBIANO ROMAGNOLO; EMILIA ROMAGNA, ITALY. GOLDEN, VINOUS DRY. PERFECT WITH LIGHT PASTA DISHES, FISH AND WHITE MEATS
8 / 28

PINOT GRIGIO DELLE VENEZIE

PINOT GRIGIO; CONTI DI REFORTE, CASA GIRELLI ITALY. STRAW COLOURED PINOT, INTENSE FLORAL BOUQUET WITH LONG FINISH. IDEAL ALONE OR WITH CREAMY PASTA SAUCES, FISH DISHES AND WHITE MEATS
7.50 / 36

GAVI

CORTESE; CORTE MASERA, CASA GIRELLY ITALY. PALE GOLD, HINTS OF PEACH AND PLUM, COMPLEX MINERAL FINISH, DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE
9.50 / 39

SPARKLING

PROSECCO EXTRA DRY SPUMANTE

PROSECCO; VILLA DORAL, ITALY. RICH AND INTENSE PROSECCO, GREENISH COLOUR, FLOWERY NUANCES AND HINTS OF APPLE AND PEACH
8 / 32