

# 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 Ragù & 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

Wild Mushrooms On Toast £12.5.0

Sauteed Wild Mushrooms, Baby Spinach & Poached Eggs On Sourdough

Baked Eggs

Eggs, Spicy tomato sauce, red peppers , chilli & garlic, Parmesan & sourdough bread

English breakfast £10.50

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

Full Veg breakfast £10.00

Vegetarian Sausages, Free range eggs, Mushrooms, Tomatoes, Hash Brown, Beans & Sourdough Bread

Vegan Breakfast £11.50

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

Egg royal £10.50

English Muffins, Poached Eggs , Smoked Salmon & Hollandaise Sauce

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 staff )

# 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