

EVENINGS AT GREENS

Served from 5.00pm

NIBBLES

ARTISAN BREAD (GF*) (V) (VE*) with olive oil and reduced balsamic - **£4.95**

MARINATED OLIVES (GF*) (V) (VE*) - **£5.50**

ROASTED NUTS (GF*) (V) (VE*) - **£4.40**

STARTERS

CIDER CURED SALMON (GF*)
cured in a Cornish cider, served with
creme fraiche, sourdough toast &
pickled apple - **£9.00**

ASIAN GLAZED PORK BELLY
served with red pepper slaw, toasted
sesame seeds & peanuts - **£9.00**

PULLED BBQ JACKFRUIT TACO
(GF*) (V) (VE*)
served with mango & coriander salsa - **£9.00**

CREVETTES (GF*)
cooked in a chilli, ginger & garlic oil served
with lemon mayonnaise & artisan bread -
£9.00

SALT & PEPPER SQUID
served with sweet chilli mayonnaise - **£9.00**

MAINS

PAN FRIED FILLET OF HAKE (GF*)
served with a pea puree, tartare sauce dressing,
samphire & chunky chips - **£24.95**

PHILIP WARREN STEAK (GF*)
served with roasted tomatoes, portobello
mushroom & chunky chips

10oz RIB-EYE STEAK - **£32.00**

8oz RUMP STEAK - **£24.00**

add crevettes in salsa verde - £4.50

add peppercorn sauce - £2.50

GREENS KATSU CURRY (GF*) (V) (VE*)
served with crispy aubergine, pak choi, crispy
onions & basmati rice - **£16.50**

BUTTERFLY CHICKEN SUPREME (GF*)
served with fine beans, roasted new potatoes &
a mustard sage sauce - **£18.95**

ARRABBIATA LINGUINE (V) (VE*)
served with a rich tomato sauce, black olives,
fine green beans & feta cheese - **£15.50**

WHOLE ROASTED CORNISH PLAICE (GF*)
served with brown butter & caper sauce,
tenderstem broccoli & buttered new potatoes -
£25.95

SATAY MONKFISH TAIL (GF*)
cooked in peanut satay sauce, served with an
Asian slaw & coriander yoghurt - **£21.95**

SIDES - £4.25

ROASTED CORNISH NEW POTATOES served with butter & fresh herbs (GF*) (V) (VE*)

FRIES (GF*) (V) (VE*)

CHUNKY CHIPS (GF*) (V) (VE*)

STEAMED FINE BEANS & TENDERSTEM BROCCOLI (GF*) (V) (VE*)
served with fresh herbs & lemon

LOCAL MIXED LEAF SALAD (GF*) (V) (VE*) served with pickled red onions & pumpkin seeds

If you have any allergies or special dietary requirements please let us know.
GF* - Gluten Free option available, V - Vegetarian, VE* - Vegan option available.

COCKTAILS

LANTIC CORNISH BREEZE - £9.50 
Lantic Dry Gin, apple juice, lemon juice, maple syrup
& Ginger Ale

ESPRESSO MARTINI - £9.50 
Absolut vanilla vodka, Kahlua & Cornish espresso

LYCHEE SOUR - £9.50 
Whisky, lemon juice, lychee liqueur & lychee syrup

ROSÉ PISCINE - £9.50 
Grenache Rosé, elderflower liqueur, vodka,
lemon juice & soda water

SALCOMBE SEA BIRD - £9.50 
Grapefruit juice, Salcombe Start Point gin, lime juice & sugar

MOJITO - £9.50 
Bacardi, lime juice, sugar, mint and soda water

GINS

Tanqueray 25ml - £4.75

Lantic Dry Gin 25ml - £4.95

Tarquins Rhubarb & Raspberry 25ml - £4.95

Salcombe Start Point & Rosé Sainte Marie
25ml - £5.25

Fevertree Indian Tonic, Light Tonic, Mediterranean
Tonic, Ginger Beer or Ginger Ale - £2.40

NON-ALCOHOLIC

Pentire Honey & Apple Collins - £6.50
Cornish botanical non alcoholic Spirit with honey, apple,
lemon & soda

Seedlip Grove 42 & Tonic - £6.20
A zesty & complex, citrus-forward, non-alcoholic blend of three
types of orange & uplifting spice.

BEERS & CIDERS

Padstow Sunshine Cider 7.0% 500ml - £6.25
Cornish Orchards Gold Cider 5.0% 330ml - £4.75
Polgoon Berry Cider 4.0% 500ml - £5.75
Padstow Brewing Ale 500ml - £5.95
Harbour India Pale Ale 330ml - £4.90
Harbour Lager 330ml - £4.90
Heineken 0 0.0% 330ml - £3.80

SPIRITS

Black Cow Vodka, Grey Goose Vodka 25ml - £4.80
Jack Daniel's, Bacardi, Amaretto, Baileys 25ml - £3.95
Glenfiddich 12 year old Whisky 25ml - £5.25
Kraken Spiced Rum 25ml - £4.50
Remy Martin 25ml - £5.25
Tio Pepe Fino Sherry 75ml - £6.50

DESSERTS

**BLUEBERRY & ALMOND
FINANCIER SPONGE (GF*)**
served with homemade lemon curd &
vanilla ice cream - £7.75

**DARK CHOCOLATE & CARAMEL
MOUSSE (GF*)**
served with caramelised banana &
peanut praline - £7.75

STRAWBERRY PAVLOVA (GF*)
served with vanilla cream, fresh &
poached strawberries & clotted cream -
£7.75

**TRELEAVENS LUXURY CORNISH
ICE CREAM OR SORBET (GF*) (V) (VE*)**
£2.75 per scoop

CHEESE BOARD FOR TWO (GF*) (V)
served with a selection of local cheeses,
apple, red onion chutney & cheese
biscuits - £12.95

Add a glass of Port - £5.25 75ml

AFTER DINNER DRINKS

**SMITH WOODHOUSE RUBY PORT,
PORTUGAL - £5.50 75ml**
Intense red berry aromas, rich & warm on the palate
with a touch of spice

LIQUEUR COFFEE - £6.95
Glenfiddich Whisky, Remy Martin, Amaretto or Baileys
with Cornish coffee & double cream

SOFT DRINKS

Frobisher's Apple or Orange Juice 250ml - £3.25
Belvoir Farm Organic Sparkling Elderflower
250ml - £3.80
Belvoir Farm Organic Ginger Beer 250ml - £3.80
Belvoir Farm Organic Lemonade 250ml - £3.80
Belvoir Farm Raspberry Lemonade 250ml - £3.80
Appletiser 275ml - £3.80
Coca Cola or Diet Coca Cola 330ml - £2.70
Sparkling or Still Water 330ml - £2.00, 750ml - £4.00