

Chicken Wings (GF) BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onions

Bruschetta (Vegan) Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil

> Brie Panko Breaded, Cranberry Sauce

Falafel (Vegan) Hummus, Smoked Paprika, Tahini Dressing GREENWICH TAVERN

SMALL PLATES

9.5 each | 4 for 35

Truffle Arancini (V) Mozzarella, Truffle Infused Risotto, Truffle Mayo, Micro Herbs

Korean BBQ Shrimp Bao Bun

Pickled Cucumber, Carrots, Sesame Seeds, Micro Coriander

Chicken Gyoza Soy & Chilli Dressing, Sesame Seeds, Spring Onions, Red Chilli, Micro Herbs

> Soup Of The Day Garlic Bread

TO SHARE

Nachos (GF / V) 16 Fresh Salsa, Guacamole, Sour Cream, Melted Cheese Mix, Sliced Jalapeños (Add Shredded Chicken 2.5)

Whole Baked Camembert (V) 20 Honey, Red Chilli Flakes, Thyme, Garlic, Cranberry Jam, Red Onion Chutney, Rosemary Salted & Olive Oil Ciabatta

MAINS

Braised Beef Cheeks (GF) 23.5 Potato Fondant, Honey Glazed Carrots, Fine Green Beans, Gravy

Falafel & Hummus Platter (Vegan) 17.5 Tabbouleh Salad, Pickled Red Cabbage, Sun-Dried Tomato, Flatbread & Tahini Dressing

The Tavern Poke Bowl (GF) 19.5 Sushi Rice Balls, Pickled Ginger, Carrots, Red Cabbage, Edamame, Avocado, Mixed Sesame Seeds, Soy Sauce, Teriyaki Glaze * Tofu (Vegan) * Honey & Garlic Chicken (£3 Surcharge) * King Prawn (£4.5 Surcharge)

Grilled Chicken Caesar 18.5 Baby Gem Lettuce, Herbed Crostini, Fried Capers, Caramelised Bacon, Boiled Egg, Caesar Dressing, Parmesan Fish & Chips 19 Large Beer-Battered Haddock, Hand-Cut Chips, Tartar Sauce, Garden Peas

Buttermilk Chicken & Waffles 20.5 Fried Chicken, Chicken Wing, Maple & Sriracha Dressing, Avocado, Spring Onions

Beef Burger 18.5 Burger Sauce, Lettuce, Red Onion, Tomato, Pickle, Fries

Chicken & Mushroom Pie 23 Shortcrust Pastry, Winter Vegetables, Mashed Potato, Gravy

King Prawn Linguine 22.5 Mixed Seafood, Spiced Arrabbiata Sauce, Micro Basil

SIDES / TO NIBBLE

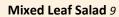
Truffle & Parmesan Fries 7

Creamed Mash Potato 7

Nocellara Olives 7

Garlic Bread 6.5 Ciabatta

Sauteed Mixed Greens 8



Padron Peppers 7 Maldon Salt Flakes

Truffle Mac & Cheese 8

Red Onion, Tomato, Pickle, Fries Fish Finger Sandwich 18.5

Bang Bang Cauliflower (GF / Vegan)

Spiced Cauliflower, Maple Syrup & Sriracha

Dressing, Sesame Seeds, Pea Shoots

Salt & Pepper Calamari

Aioli, Cracked Black Pepper, Maldon Salt Flakes, Spring Onions

Tempura King Prawn

Pea Shoots, Spring Onions, Sweet Chilli

Dipping Sauce

Chunky Pork Sausage Roll

Red Onion Chutney

Risotto (GF / V)* 17.5

Woodland Mushrooms, Black Truffle Oil,

Micro Pea Shoots, Parmesan

Sausage & Mash 18.5

Cumberland Sausages, Creamy Mashed

Potato, Kale, Gravy, Crispy Fried Onions

Buttermilk Fried Chicken Burger 18.5

Panko Breast, Cheese, Sweet Chilli, Lettuce,

Baked Ciabatta, Beer Battered Fish Goujons, Tartar Sauce, Rocket, Cheese Slice, Fries

Roasted Salmon Niçoise (*GF*) 23.5 Mixed Leaf, Black Olives, Fine Green Beans, Herbed Baby Potato, Boiled Egg, Lemon Oil

Dressing

V – Vegetarian | Vegan Option Available* | GF – Gluten Free

Please ask your server for additional allergen information if you are unsure. Please always make sure your server is aware if you have any allergies or intolerances. Please note a discretionary 12.5% service charge will be added to your bill in the event of table service.