



EVENING STARTERS



Available from 17:00-21:00

During opening hours

GU51 2XF

01252625443

social. @thegreenhousefleet

@. www.thegreenhousefleet.co.uk

e. hello@thegreenhousefleet.co.uk

APERITIF

HOMEMADE BREAD, OLIVE OIL AND BALSAMICO (gl) 3.60

A thick slice of homemade organic wholemeal bread, extra virgin olive oil and balsamic vinegar

SHARING STARTERS (Ideal for two)

CRISPY AROMATIC DUCK-FRIENDLY PANCAKES (gl, so, se) 13.95

Crispy aromatic duck-style pieces served with steamed chinese pancakes, fresh thinly sliced cucumber and spring onion with a rich hoisin sauce

LOADED NACHOS

Homemade black bean chilli, guacamole, fresh tomato salsa, melted cheese & Jalapeno on a stack of corn totilla chips, topped with sriracha mayo & fresh parsley 13.25

STARTERS

GARLIC CIABATTA (gl) 4.40

New recipe home-baked soft ciabatta, toasted with homemade garlic butter

Add cheese 1.50

ARANCINI (gl) 5.70

Herby risotto balls stuffed with fresh tomato salsa and coated in a crispy golden crumb

SOUP OF THE DAY (gl) 5.40

Freshly made soup, served with homemade organic wholemeal bread. See specials board for today's soup

CLASSIC BRUSCHETTA (gl) 6.25

Fresh beef tomato, red onion and olive oil on garlic home-baked ciabatta, topped with parmigiano shavings & fragrant herbs

BAO BUNS (gl) 7.50

- THE CRIPSY ONE (so):

Two soft Bao Buns filled with sweet potato in a crispy golden panko crumb, homemade pickled red onion and fresh parsley with sriracha mayo.

- THE UMAMI ONE (so):

Two soft Bao Buns filled with miso, spinach & mushroom, topped with toasted sunflower seeds, maple miso mayo and fresh chives

- THE DELUXE ONE (so, se): 0.30

Two soft Bao Buns filled with sticky hoisin duck-style pieces, cucumber and spring onion, served with spring rolls and rolled in crispy fried onions & sesame seeds

Allergen key: Celery (ce)
Gluten (gl)
Lupin (lu)
Milk (mi)
Mustard (mu)

Nuts (nu)
Peanuts (pn)
Sesame (se)
Soya (so)
Sulphur dioxide (su)

Please note: there is no animal meat on our menu, but many of our dishes have meat-like substitutes.

All of our dishes are prepared in the same kitchen, so cross-contamination of all allergens can occur. We cannot guarantee any dishes to be 100% allergen free. Please speak to a member of staff for further details. We do not have separate fryers or ovens for allergens.

A discretionary 10% service charge will be added to all tables of six or more.

Gluten free

Vegan

Options

(GF & GF Options may be cooked in the same fryer as glutenous products)