WINTER MENU

Breads & Dips

Challah braided bread

Choose two options from the selection below

Dill hummus, braised lamb, crushed cucumber

Labneh, courgette, mint, preserved lemon

Roasted pepper, whipped feta, pomegranate

Starters

Choose three options from the selection below

Marinated heritage beetroot & pear
Caramelised cashew, sour cherry

Smoked aubergine
Apricot harissa jam, labneh, toasted almonds, Aleppo chilli

Spiced Silverhill duck
Honey roast parsnip, duck bonbon, pomegranate jus

Dukkah crusted monkfish
Gribiche sauce, saffron, celeriac remoulade

Harissa lamb cannon
Merguez sausage, butter beans, crispy rice, cavolo nero

Seared scallops
Romesco sauce, black garlic labneh, Za'atar spices, crispy chickpeas
(£4.50 supplement per person)

Mains

Choose three options from the selection below

Fire roasted red pepper
Herb rice, toasted hazelnuts, piquillo peppers, fresh curds

Crispy oyster mushrooms
Imam biyaldi, tzatziki, apricot, sumac

Chermoula salmon
Black rice, winter pumpkin, pomegranate, labneh

Stone bass
White tahini, freekeh stew, spinach, broccolini

Persian chicken
Lentil pilaf, caramelised onion, charred corn, squash cream

Roast lamb rump
Braised shoulder tagine, couscous, mint yoghurt

Aberdeen Angus tomahawk
Crispy confit potatoes, spiced Béarnaise (£18 supplement per person)

Desserts

Choose two options from the selection below

Spiced banana & date crumble
Salted caramel & tahini custard, kataife

Chocolate cheesecake
Labneh ice cream, black lemon

Pomegranate & blackberry trifle
Matcha custard, soft sponge, whipped ricotta, candied walnut

Please inform your server of any dietary requirements. A discretionary 12.5% service charge will be added to your bill. The Greenhouses runs a cashless payment system. www.thegreenhouses.london | @thegreenhouses_