



# WINTER MENU

## Breads & Dips

Challah braided bread

*Choose two options from the selection below*

White tahini, sweet harissa, crushed tomato

Labneh, courgette, mint, preserved lemon

Roasted pepper, whipped feta, pomegranate

## Starters

*Choose three options from the selection below*

Charred aubergine

*Raw tahini, date molasses, pomegranate seeds, goat's cheese, pistachio*

Oak smoked salmon parfait

*Spiced molasses glaze, fennel, za'atar cracker*

Harissa lamb cannon

*Merguez sausage, feta & walnut crust, pumpkin seeds*

Seared scallops

*Romesco sauce, black garlic labneh, Za'atar spices, crispy chickpeas*

*(£4.50 supplement per person)*

Heritage baby beetroot

*Cashew mousse, kohlrabi, hazelnuts, sumac*

Crispy duck rice croquettes

*Sun dried pepper & sumac puree, parmesan shavings*

## Mains

*Choose three options from the selection below*

Confit celeriac

*Winter mushroom, saffron rice, parsley, harissa butter*

Roasted Romanesco cauliflower

*Burnt onion puree, gremolata, Moroccan paprika*

Cornish plaice

*Confit potato, swiss chard, burnt parsnip, hazelnut & caper butter*

Grilled stone bass

*Cornish crab and dhukka crust, whipped cauliflower, green harissa, pickled mango*

Chermoula chicken

*Aubergine stew, charred vegetables, bulgar, rose harissa yoghurt*

Roasted lamb

*Braised shoulder tagine, cous cous, mint yoghurt*

Aberdeen Angus tomahawk

*Crispy confit potatoes, spiced bearnaise (£18 supplement per person)*

## Desserts

*Choose two options from the selection below*

Sticky date pudding

*Molasses, salted tahini custard, rose petals, pistachio*

Chocolate cheesecake

*Labneh ice cream, black lemon*

Lavender Pavlova

*Hazelnut & apple syrup, smoked cardamom cream*

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](http://www.thegreenhouses.london) | [@thegreenhouses\\_](https://www.instagram.com/thegreenhouses_)