



Small Plates

- Sauerkraut and cheddar croquettes, truffled mayonnaise (v) **6.5**
 Chickpea hummus, tahini, crispy chickpeas, house flatbread (vg) **6.5**
 Free range crispy fried chicken, buttermilk mayo **8**
 Charred tenderstem broccoli, cashew milk, harissa, preserved lemon (vg) **8**
 Sea trout ceviche, monk's beard, radish, coriander **10**

Pizzas

- No.1** - Fior de latte mozzarella, La Masseria olive oil, passata, torn basil (v) **12.5**
No.2 - Fior de latte mozzarella, La Masseria olive oil, passata, house chorizo, n'duja **15**
No.3 - White base, fior de latte mozzarella, confit new potatoes, gorgonzola, rosemary (v) **13**
No.4 - Passata, semi dried cherry tomatoes, smoked tofu, wild garlic, chilli (vg) **14.5**
No.5 - Fior de latte mozzarella, salame Milano, artichokes, anchovies, rocket, parmesan, aged balsamic **16.5**
No.6 - Red pepper & almond base, artichoke, mushroom, black olives, sunflower pesto (vg) **15**

Large Plates

- Caesar salad** - parmesan crisps, chicken fat croutons, soft boiled egg **11.5**
 add grilled halloumi or grilled chicken **5** or fried chicken **6**
Spring vegetable salad - tenderstem broccoli, sugar snaps, barley, pickled carrots, radishes, peas (vg) **13.5**
 add grilled halloumi or grilled chicken **5** or fried chicken **6**
Plant based burger - beetroot, lentil and peanut patty, vegan cheese, spring slaw, chimichurri mayo, oak leaf, chips (vg) **16**
 For every plant based burger sold, we will donate £1 to Streetsmart homeless charity
Crispy chicken burger - gravy mayo, crispy chicken skins, sage and onion relish, chips **16.5**
Line caught Cornish haddock - spiced batter, garden peas, triple cooked chips, tartar sauce **17**
Bavette steak - chimichuri, roasted roscoff onion, semi dried cherry tomato, chips **22.5**

Sides

- Chips (vg) **4.5** Mixed leaf salad (vg) **3.75**
 Padron peppers, buttermilk, black garlic, feta (v) **5.5** Roasted fine beans, pecorino cheese, hazelnuts (v) **5.5**

Desserts

- Selection of sorbets** - strawberry, coconut, blackcurrant (v/gf) **6**
Chocolate and pecan brownie - coconut choc-chip ice cream, chocolate sauce (vg/gf) **7.5**
Lemon tart - creme fraiche ice cream, raspberries (v) **7.5**

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Please notify your server of any food allergies or intolerances when ordering.

A £1 voluntary donation is added to your bill for unlimited filtered still and sparkling water by Belu. This contribution helps Belu invest in circular economy innovation, and reach people living without clean water. A discretionary 12.5% service charge will be added to your bill – 100% of this goes directly to our team.

Our Commitment To Doing Good

These are just some of the ways we try to make a difference at the Green Room...

Our meat is **sourced from small farms** committed to producing quality, **naturally reared animals** and maintaining high animal welfare standards.

We source our fish **sustainably** and **responsibly**, and ensure our supply chain is transparent.

Some of our cocktails use vodka from the Green Room distillery - for every bottle sold, the distillery gives **£1 to the charity BACKUP**, which supports those working in the theatre technical supply chain.

We donate **£1** from every plant-based burger sold to **StreetSmart homeless charity**.

This paper is made using **15%** of maize and corn by-products, **plus 40% recycled fibres** and **45% FSC certified virgin fibres**.

A **£1** donation is added to your bill for unlimited still and sparkling **BELU water**. **100%** of each donation goes to the **charity WaterAid**.

All of the discretionary **12.5% service charge** added to the bill goes **straight to our team**.

COCKTAIL CLUB

Our Cocktail Club runs 4pm to 8pm, Mon to Fri. Selected cocktails £7.5



GREEN ROOM MENUS

Check out our Saturday Bottomless Brunch and Sunday Roast menus