

ALL DAY MENU



Dishes showing this symbol have a low carbon footprint.
We have partnered with Klimato to understand the carbon footprint of our recipes.
Having a 'low carbon footprint' means that the footprint of the dish is less than
0.9kg CO₂e per 400g serving. Find out more by visiting www.klimato.com.



***ALLERGIES?**
All allergen information can be found scanning the QR code.
If you suffer from a food allergy or intolerance, please inform the team member when placing your order. Menu descriptions may not always include all the ingredients contained within the dish. Our food and drink is prepared in areas where we handle allergens, including nuts and peanuts. So we are unable to guarantee an allergen free environment or product. Some of our vegetarian and plant-based ingredients may also be affected by our preparation and cooking methods. If substituting a product for NGCI (non gluten containing ingredient) such as rolls or bread, check the allergen table to ensure no other gluten containing ingredient is present. Please be aware when substituting ingredients, this could introduce additional allergens or intolerances to the dish, so ask a member of the team before ordering.



ALL DAY MENU

SERVED FROM 11AM

WELCOME TO EVERGREEN BAR & BRASSERIE

OUR MENU OFFERS YOU THE BEST OF BRITISH DISHES WITH OUR OWN UNIQUE TWIST, UNDERPINNED BY OUR COMMITMENT TO SUSTAINABILITY.



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SMALL PLATES

3 SMALL PLATES FOR £20

Antipasti 8.50

Harissa spiced hummous, sunblush tomatoes, olives and pickles served with crackers. 282 kcal

Ploughman's 8.50

Mature cheddar, ham, sourdough toast and pickles, served with fig relish and butter. 504 kcal

Cheddar Fondue 8.50

Cheddar cheese fondue, sourdough toast and pickles. 499 kcal

Artisan Sausage Roll 8.50

Flaky golden pastry filled with seasoned pork sausage. 572 kcal

NIBBLES



Peanuts 4.00

Salty Spicy Peanuts 4.00

Chilli Corn Mix 4.00



Olives & Chilli Pearls 4.50

SIGNATURE PLATES

British Cheese Board 16.50

British mature cheddar, Stilton blue cheese and Somerset brie served with Peter's Yard crackers, celery, grapes and fig relish. 605 kcal

Charcuterie Board 18.50

Classic charcuterie meat selection with olives, chilli pearls, Peter's Yard crackers and cornichons. 445 kcal

Smoked Salmon Board 19.50

Scottish smoked salmon served with capers & lemon with rye bread. 471 kcal

Add sourdough bread & butter 5.00

Swap bread to non-gluten containing bread 294 kcal

*Please read ingredient and allergen information on the reverse of this menu when swapping bun, as not all ingredients are NGCI.

MAINS

Luxury Seafood Mac 'n' Cheese 24.00

Classic macaroni cheese with crab, salmon, prawns and a crispy Parmesan topping. Served with a garden salad. 1028 kcal

Upgrade salad to hand-cut potato wedges 259 kcal

Truffle & Parmesan

Mac 'n' Cheese 19.00

A rich macaroni cheese, infused with truffle, topped with truffle tapenade, Italian style cheese and breadcrumbs, served with a garden salad. 1012 kcal

Upgrade salad to hand-cut potato wedges 259 kcal

Mushroom & Truffle Ravioli 19.00

Mushroom & truffle ravioli, finished with Italian style cheese and pea shoots. 530 kcal

Pea & Leek Risotto 17.00

Pea and leek risotto, finished with Italian style cheese and pea shoots. 1313 kcal

Pairs with PINOT GRIGIO BELLO TRAMONTO, ITALY



Massaman Chicken Curry 20.00

Flavourful Thai inspired chicken curry in a spicy, creamy coconut sauce with pak choi, rice and plant-based prawn crackers with an Asian dip. 715 kcal



Massaman Tofu Curry 18.50

Flavourful Thai inspired tofu curry in a spicy, creamy coconut sauce with pak choi, rice and plant-based prawn crackers with an Asian dip. 671 kcal

Beef Short Rib 28.00

Slow-cooked beef short rib served with tenderstem broccoli, buttered mash and a rich jus. 711 kcal

Pairs with LA COLOMBE MERLOT, FRANCE

Sausage & Mash 15.50

British Cumberland sausages on mashed potato with root vegetables and ale gravy. 722 kcal

Chicken Shawarma 20.50

Spicy chicken Shawarma topped with, pickled red onions, coriander yoghurt, harissa houmous, sweet Roquito peppers and garlic flatbread. 697 kcal

Caesar Salad 14.00

Cos lettuce, homemade soft herb croutons, Parmesan cheese and Caesar dressing. 543 kcal

Marinated Chicken 152 kcal 5.00

Salmon Fillet 351 kcal 7.00

King Prawn 42 kcal 6.00

Croque Monsieur 16.00

Toasted sourdough filled with ham and melted cheese, béchamel sauce, served with hand-cut potato wedges and garden salad. 987 kcal

DESSERTS

Rich Chocolate Mousse 9.50

Rich double chocolate mousse. 429 kcal

Tiramisu 9.50

Tiramisu served with fresh raspberries and lemon balm. 449 kcal

BURGERS

Cali Chicken Burger 19.50

Marinated chicken, smoked streaky bacon, sliced avocado, tomato, rocket and mayo in a soft bun. Served with hand-cut potato wedges and crunchy slaw. 1030 kcal

Signature Burger 19.50

British beef patty, house burger sauce, cheese fondue and lettuce in a soft bun. Served with hand-cut potato wedges and crunchy slaw. 1295 kcal

Add two rashers of smoked streaky bacon 173 kcal 4.25



Beyond® Burger 19.00

Beyond® burger, cos lettuce, tomatoes, red onions and mayo in a plant-based bun. Served with hand-cut potato wedges and crunchy slaw. 964 kcal

Swap wedges to garden salad 42 kcal

Swap your bun to a NGCI bun with no extra charge

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CHEF'S SPECIAL



Indian Spiced Salad 17.00

Indian spiced quinoa, broad beans, chickpeas, wild rocket, Roquito chilli pearls, coriander cress, pickled red onions, served with harissa houmous. 542 kcal



Cambodian Vegetarian Curry 19.50

Flavourful Cambodian inspired curry with long grain rice, garlic and coriander naan, topped with black onion seeds. 791 kcal

Tomato & Burrata Salad 15.50

Creamy burrata cheese served with ripe plum tomatoes, pickled red onions, chives with tomato sherry dressing. 393 kcal

Prawn Cocktail on Sourdough 15.50

King prawns served on toasted sourdough with crisp lettuce, pickled red onions, cucumber and classic Marie Rose sauce. 332 kcal

Pairs with PINOT GRIGIO BELLO TRAMONTO, ITALY

SIDES



Hand-Cut Potato Wedges 244 kcal 5.00

Garden Salad 40 kcal 5.00

Sourdough Bread & Butter 547 kcal 5.00

Tenderstem Broccoli 80 kcal 5.00

Slaw 360 kcal 4.50

Harissa-spiced Cucumbers 24 kcal 4.50

Seasonal Cheesecake 9.50

New York cheesecake, served with cream and seasonal fruit. Please ask your server for details. 567 kcal

= VEGETARIAN

= PLANT-BASED

= LOW CARBON FOOTPRINT

= NON-GLUTEN CONTAINING INGREDIENTS

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our **Vegetarian**, **Plant-based** and **NGCI** options, as well as important **allergen** information, to ensure they meet your personal dietary requirements.

A discretionary service charge of 12.5% will be added to your bill