

# THE GREENHOUSE

WADSWICK GREEN

EAT ✿ DRINK ✿ RELAX





# THE GREENHOUSE

## STARTERS

Freshly made soup with bread .....	3.95
Bubble and squeak with crispy smoked bacon, poached egg and hollandaise.....	5.95/10.95
Bruschetta of pequillio peppers, tomatoes, buffalo mozzarella and basil pesto .....	5.95
Beetroot cured salmon with horseradish remoulade and toasted sourdough.....	6.95
Mushrooms, cream and dolcelatte baked au gratin .....	5.95
Crispy duck salad with melon, watercress, mouli, carrots and shichimi dressing .....	6.95/12.95
Superfood salad with edamame beans, pequillio peppers, spinach, roasted beetroot and feta.....	5.95/10.95
Add grilled chicken.....	4.00
Add sea bream fillet.....	5.00
Pork and prune terrine with house chutney and toasted sourdough.....	5.95

## SHARING PLATES

Rustic breads with roasted garlic, extra virgin olive oil and balsamic vinegar .....	2.95
Baked Camembert, onion marmalade and toasted breads.....	9.95
Pizzette with garlic, Parmesan and rocket.....	5.95
Antipasti board of buffalo mozzarella, salami, chorizo, prosciutto, hummus and flat breads.....	12.95

## SIDES

Skin on chips .....	2.95
House salad with Caesar dressing.....	2.95
Potato of the day .....	2.95
Rocket and Parmesan salad .....	2.95
Vegetables of the day.....	2.95

## FIRED PIZZAS

Margarita - Tomato, blush tomatoes, buffalo mozzarella, basil and oregano .....	8.95
Giardiniera - Tomato, buffalo mozzarella, leeks, peppers, mushrooms, peas and olives.....	9.95
Capricciosa - Tomato, buffalo mozzarella, ham, salami, artichokes and mushrooms .....	11.95
Formaggio - Mascarpone, dolcelatte, goats cheese, Parmesan, pear and rocket .....	9.95
Hawaiian - Wiltshire ham, shaved pineapple, buffalo mozzarella and tomato .....	10.95
Mexicana - Tomato, chilli pulled pork, sour cream, jalapeños, buffalo mozzarella and oregano.....	11.95
Piccante - Chorizo, pepperoni, jalapeños, roquito chillies and buffalo mozzarella .....	10.95
Marinara - Smoked salmon, crayfish, spring onion, Bath Blue and rocket.....	11.95

**EXTRAS: JALAPEÑOS, GARLIC MUSHROOMS, ARTICHOKEs, FIRED PEPPERS, BATH BLUE, DOLCELATTE, WILTSHIRE HAM – ALL £1 EACH EXTRA**

## MAINS

Gammon pave, roasted pineapple and a deep fried crispy egg with skin on chips .....	10.95
Smoked haddock, leek and Applewood cheese macaroni.....	9.95
Smoked salmon and crayfish fish cakes with watercress sauce.....	6.95/12.95
Spinach, leeks and ricotta cannelloni au gratin with Parmesan.....	10.95
Beer-battered British coastal fish, minted mushy peas and tartar sauce with skin on chips.....	6.95/12.95
Pan-fried sea bream, pea and chorizo risotto and gremolata.....	14.95
Ribeye steak with Bearnaise sauce, crispy onions, roast tomato, mushrooms and skin on fries.....	19.95
The Greenhouse burger with pickles, red onions, mustard mayo and skin on fries .....	10.95
Add Applewood cheese and crispy bacon.....	1.00
Chicken breast with shiitake mushrooms, pearl barley and braised little gem broth.....	13.95
Crab, crayfish and chilli linguini in a white wine cream sauce .....	7.95/13.95

**PLEASE ASK TO SEE OUR DAILY SPECIALS MENU**

**2 FOR 1 PIZZA\***

**MONDAY TO FRIDAY – NOON TILL 7PM**



**PROSECCO £14.95**

**THURSDAY NIGHT – ALL NIGHT**

\*Excluding Bank Holidays and not in conjunction with any other offers. All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions.



# THE GREENHOUSE

## SPARKLING WINE

	125ml	Bottle
Ponte di Rialto Prosecco, Veneto, Italy NV .....	4.50	25.00
Mas Macià Cava Brut, Penedes, Spain .....	30.00	
Sauvion Crémant de Loire Brut, France.....	35.00	

## CHAMPAGNE

	125ml	Bottle
Yannick PrévotEAU Carte d'Or, NV .....	40.00	
Joseph Perrier Cuvée Royale Brut, NV .....	7.50	45.00
Joseph Perrier Cuvée Royale Brut Rosé, NV .....	12.50	75.00
Joseph Perrier Cuvée Royale, Vintage 2002 .....	99.00	

## WHITE WINE

	125ml	175ml	Bottle
Los Tres Curas Sauvignon Blanc, Chile, 2014.....	3.20	4.50	19.00
<i>Fresh, vibrant, packed with tropical fruits and white flower aromas</i>			
Percheron Chenin Viognier, SA, 2014.....	22.00		
<i>Aromatic, fresh aromas, stone fruit, good weight, well balanced, smooth finish</i>			
Muscadet de Sèvre et Maine sur Lie, France, 2014.....	4.00	5.60	24.00
<i>Clean, mineral nose, toasted almonds, lightly viscous texture and delicate grassy finish</i>			
Mumfords Madeleine Angevine, Bath, England, 2013.....	4.00	5.60	24.00
<i>Medium-dry, blended from two grape varieties, good body and a flowery, fruity bouquet</i>			
Duc de Morny Picpoul de Pinet, France, 2013.....	26.00		
<i>Elegant, incredibly fruity, very long finish, ideal for shellfish</i>			
Casa Silva Reserva Viognier, Chile, 2014.....	27.00		
<i>Vibrant flavours of apricots, peaches and the characteristic underpinning of spice and honey</i>			
Gavi 'La Battistina' Piemonte, Italy, 2014.....	28.00		
<i>Citrus fruit, well rounded, good weight, clean and crisp finish</i>			
Makutu Sauvignon Blanc, Marlborough, NZ, 2014 .....	28.00		
<i>Gooseberry &amp; grassy aromas, rich palate of gooseberries and tropical fruits</i>			
Wachau Grüner Veltliner Federspiel, Austria, 2014.....	36.00		
<i>White pepper, grapefruit &amp; citrus, elegant and long palate</i>			
Mâcon-Villages, J Baptiste C.B, France, 2014.....	6.20	8.70	37.00
<i>Baked apple and lemon aromas, an elegant crisp macon, with good minerality and a mouthwatering finish</i>			
Pouilly-Fumé En Travertin, Henri Bourgeois D.B, France, 2013/14 .....	46.00		
<i>Very fruity while also being stylish and elegant, white fruits, light citrus and a strong texture</i>			
Chablis 1er Cru Mont de Milieu, Domaine Garnier, France, 2013 .....	62.00		
<i>Vanilla nose, rich &amp; textural palate, ripe fruit, depth from oak ageing</i>			

## ROSÉ

	125ml	175ml	Bottle
Round Hill, Zinfandel White Blush, 2014.....	4.20	5.90	25.00
<i>Ripe strawberries, zesty lime &amp; watermelon, refreshing flavors, bright acidity, round with a clean finish</i>			
Chemin de Provence Rosé, Provence, France, 2013 .....	27.00		
<i>Aromatic dry rosé, tropical fruits, strawberry on the palate</i>			

## RED WINE

	125ml	175ml	Bottle
Los Tres Curas Carmenere, Central Valley, Chile, 2013.....	3.20	4.50	19.00
<i>Rich, fruity, leafy &amp; forest fruits, hint of chocolate, velvety smooth finish</i>			
Carlotta Nero d'Avola, Sicily, Italy, 2013 .....	3.20	4.50	19.00
<i>Juicy, easy-drinking red with ripe black cherry and plum fruit and a hint of spice</i>			
Côtes du Rhône Réserve, Rhône Valley, France, 2013 .....	3.70	5.20	22.00
<i>Easy drinking, spicy blackcurrant and strawberry</i>			
Calusari Pinot Noir, Viile Timisului, Romania, 2013 .....	22.00		
<i>Medium bodied red, juicy plum &amp; cherry fruit, soft finish</i>			
Casa Silva Family Cabernet/Merlot, Colchagua, Chile, 2014.....	23.00		
<i>Intense &amp; fresh, with ripe red fruits and toffee, the palate is juicy with very good acidity, soft long finish</i>			
Miopasso Primitivo, Puglia, Italy, 2013 .....	27.00		
<i>Rich spicy warming red, flavours of prunes and cherries and herby notes on the long finish</i>			
Conde Bel Rioja Tinto Crianza, Spain, 2011 .....	27.00		
<i>Aged in oak, good balance of fruit, spice and elegant finish</i>			
Nieto Malbec, Mendoza, Argentina, 2013 .....	4.90	6.80	29.00
<i>Pungent red berry aromas, full bodied, a slight sweetness, smooth</i>			
Hartenberg Cabernet Shiraz, Stellenbosch, SA, 2011 .....	34.00		
<i>Full flavoured yet well balanced, rich blackcurrant fruit, integrated tannins</i>			
Fleurie Domaine de la Charbonnière, France, 2012 .....	36.00		
<i>Attractive floral aromas lead on to a smooth, fruity palate of ripe raspberry and strawberry fruit</i>			
Château Haut Badon, St Emilion Grand Cru, France, 2010 .....	51.00		
<i>Enticing aromas of soft plummy fruit, lovely weight, smooth lingering finish</i>			
Château Haut Chaigneau, Lalande de Pomerol C.B, France, 2011 .....	55.00		
<i>Ripe tannins, fruity, with plums and blackberries, a little bit of chocolate, some spice on the length too</i>			

## DESSERT

	100ml	Bottle
Tabali Late Harvest Muscat, Chile, 2011 (375ml).....	5.60	21.00
<i>Intense aroma of papaya, honey and floral hints</i>		
Domaine de Grange Neuve, Mombazillac, France, 2010 (500ml).....	32.00	
<i>Luscious, complex fruit, fine acidity, fresh finish</i>		
Château Jany, Sauternes, France, 2010 (375ml) .....	9.90	37.00
<i>Rich, aromatic wine, notes of grapefruit and lemon, apricot &amp; mango</i>		
Domiane Fiumicicjoli, Muscatellu, Corsica (500ml) .....	39.00	
<i>Distinctive aromas of wild lavender, herbs, red berries, fresh plum &amp; kirsch flavours</i>		

## PORT

	50ml	Bottle
Krohn Colheita, Douro, Portugal, 2001 .....	4.50	62.00
<i>Complex nose of raisins, spices such as nutmeg and clove, rich sweet toffee &amp; hazelnut</i>		

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MONDAY TO FRIDAY – NOON TILL 7PM



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THURSDAY NIGHT – ALL NIGHT



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## ALL DAY MENU MONDAY TILL SATURDAY – 12PM TIL 5PM

### WOOD FIRED PIZZAS

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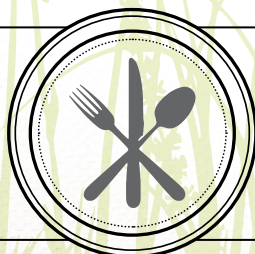
**EXTRAS: JALAPEÑOS, GARLIC MUSHROOMS, ARTICHOSES, FIRED PEPPERS, BATH BLUE, DOLCELATTE, WILTSHIRE HAM – ALL £1 EACH EXTRA**

### SANDWICHES AND SALADS AND MORE

Crispy duck, mouli, carrots and plum sauce wrap.....	5.95
Fish finger sandwich with homemade tartar sauce on white.....	5.95
Smoked salmon, crayfish, cream cheese and rocket wrap.....	6.95
Wiltshire ham, Bath Blue and mustard mayo on brown or white .....	5.95
Super food wrap with feta, beetroot, spinach and tzatziki .....	5.95
Add a cup of soup.....	2.00
Skin on fries and mayo.....	2.95
Box-baked Camembert, onion marmalade and toasted breads .....	9.95
Antipasti board of buffalo mozzarella, salami, chorizo, proscuitto, hummus and flat breads.....	12.95
A cheese board of 3 cheeses please choose from: Bath Soft, Bath Blue and cave-aged Cheddar, Cerney Ash and dolcelatte served with biscuits and quince jelly .....	7.95

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## SWEET THINGS

Creme brulee with raspberry sorbet.....	5.95
Peanut butter parfait with salted caramel ice cream.....	5.95
Warm chocolate brownie with clotted cream.....	5.95
Sticky toffee pudding with vanilla ice cream.....	5.95

## SUNDAES

Strawberry and raspberry Eton Mess coupe with white chocolate ice cream.....	5.75
Banana and toffee sundae, caramel, vanilla & banana ice cream .....	5.75
Selection of ice creams and sorbets.....	5.75

Choose any three:

**Ice cream:** Very Vanilla, Chocoholic Heaven, Rum & Raisin, Succulent Strawberry, Toffee Fudge Fiasco, Mint Choc Chip

**Sorbet:** Fresh Lemon, Luscious Mango, Raspberry

## HOT DRINKS

Filter coffee.....	1.90
Espresso.....	1.90/2.35
Cappuccino .....	2.35
Caffè latte .....	2.35
Hot chocolate and marshmallows.....	2.45

## TEAS

– Teas all 2.00 –  
By Tea Pigs

**Everyday Brew** – This signature blend is our equivalent to an everyday 'builders brew' a gutsy Assam, a mellow Ceylon and a powerful Rwandan tea

**Earl Grey Strong** – If you like your earl grey with umph and whallop this is definitely the one for you

**Mao Feng Green Tea** – The ultimate green tea, pure and unadulterated, just as it should be – even those who say they don't like green tea enjoy this!

**Chamomile Flowers** – The best chamomile tea, just the whole flowers to give delicious sweet, soothing flavour. Drink to calm and aid sleep

**Peppermint Leaves** – This whole leaf peppermint tea is mintier and fresher than any teabag mint you will have tasted before

**Super Fruit** – An hibiscus tea base with real pieces of elderberries, cranberries, blackcurrants and blueberries which deliver a punchy, fruity taste

## LIQUER COFFEE

Jameson's Irish Coffee .....	4.95
Jamaican (Khalua & Dark Rum) .....	4.95
Caffè al' Grand Marnier.....	4.95
Moka calda al Cognac.....	4.95

## DESSERT & FORTIFIED WINES

**Taylor's LBV, Douro, Portugal**.....50ml 3.60

Beautifully complex, fine and elegant bouquet. Wonderful velvety texture on the rich, concentrated and weighty palate, which delivers heaps of flavour leading into a long finish crammed with sumptuous dark chocolate and liquorice

**Krohn Colheita 2001 Douro, Portugal Vegan**.....50ml 4.50

From a third generation Portuguese family-owned winery based in the Rio Torto Valley. A complex nose of raisins and spices of cloves and nutmeg. Flavours of rich sweet toffee and hazelnut with hints of violets and supple tannins

## BRITISH CHEESE & BISCUITS

Bath Soft, Bath Blue, Wookey Hole cave-aged Cheddar, Cerney Ash..... 7.95

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