
**THE
LISTING**

CANNON GREEN



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SMALL PLATES

10.5 each | 4 for 38

Bang Bang Cauliflower (Vegan / GF)

Spiced Roasted Cauliflower, Maple Syrup & Sriracha Dressing, Sesame Seeds, Pea Shoots

Bruschetta (Vegan)

Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil

Chicken Wings (GF)

BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onions

Truffle Arancini (V)

Cheese Fondue, Basil Oil, Truffle Aioli, Truffle Oil, Parmesan

Brioche Sliders

Fried Chicken, Cheese, Lettuce, Sriracha Mayo / Lamb, Lettuce, Mint Yoghurt

Nachos (GF / V)

House Salsa, Guacamole, Cheese Sauce, Jalapeños, Spring Onions

Chicken Gyoza

Soy Glaze, Sesame, Spring Onions, Red Chilli, Wasabi, Pickled Ginger

Salt & Pepper Calamari

Cracked Black Pepper, Maldon Salt Flakes, Spring Onions, Coriander, Wasabi Mayo

Tempura King Prawns

Pea Shoots, Spring Onions, Sweet Chilli Sauce

ALL DAY BREAKFAST

The Garden (V) 18

Hot Honey Halloumi, Avocado, Fried Eggs, Sautéed Spinach, Hash Brown, Portobello Mushroom, Confit Tomato, Baked Beans, Grilled Sourdough

Avo On Toast (V)* 15

Smashed Avocado, Crumbled Feta, Pickled Cucumber, Candied Red Onions, 2 Poached Eggs, Chilli Oil

Add Smoked Salmon / Bacon 4

The Works 18

Cumberland Sausage, Caramelised Back Bacon, Fried Eggs, Hash Brown, Portobello Mushroom, Confit Tomato, Baked Beans, Grilled Sourdough

MAINS

Fish & Chips 19

Battered Large Haddock, Chunky Chips, Tartar Sauce, Garden Peas

Chicken Shawarma 20

Harrisa Hummus, Marinated Chicken Thigh, Chopped Lettuce, Tomato, Pickled Red Onion, Chilli Sauce, Garlic Sauce, Flatbread

The Listing Poké Bowl 20

Steamed Sushi Rice Balls, Pickled Ginger, Carrots, Red Cabbage, Edamame, Avocado, Sesame Seeds, Soy Sauce, Sriracha Mayo

Choice of:

* Spiced Tofu (V)

* Smoked Salmon

* Chicken

Milanese 20

Panko Crusted Butterflied Chicken Breast, Fried Egg, Parmesan, Truffle Mayo, Rocket, Basil Oil, Fennel and Cucumber Salad

Slow Roasted Lamb Kebab 20

Slow Cooked Lamb Shoulder, Minced Lamb Kofta, Pickled Red Onion, Cherry Tomatoes, Cucumber, Rocket, Feta, Mint Yoghurt Dressing, Flatbread

Cheese Steak Sandwich 23

Sliced Rib Eye Steak, Sautéed Onion & Garlic, Cheese Sauce, Parmesan, Rocket, Fries

Vegan Burger 19

Moving Mountains Patty, Lettuce, Red Onion, Tomato, Pickle, French Mustard, Fries

Salmon Niçoise Salad (GF) 22

Herbed Baby Potato, Boiled Egg, Green Beans, Cherry Tomato, Black Olives, Mixed Leaves, Lemon Oil Dressing

Risotto (GF / Vegan*) 18

Woodland Mushroom, Parmesan, Truffle Oil, Micro Herbs

Chicken & Waffle 20

Buttermilk Fried Chicken, Roasted Chicken Wing, Smashed Avocado, Maple Syrup, Sriracha Mayo, Spring Onions, Chives

Buttermilk Fried Chicken Burger 20

Panko Breast, Cheese, Sriracha Mayo, Lettuce, Red Onion, Tomato, Pickle, Fries

Lobster & Crayfish Roll 23

Garlic & Herb Chilled Lobster & Crayfish, Truffle Mayo, Toasted Brioche Roll, Chives, Fries

Chicken & Avocado Salad (GF) 20

Shredded Chicken, Sweetcorn, Avocado, Pumpkin Seeds, Tomato, Mixed Leaf, Chives, Buttermilk Ranch Dressing

SIDES

Padron Peppers 6

Maldon Salt Flakes

Dirty Fries 6.5

Jalapeños, Burger Sauce, Hot Sauce

Sautéed Greens 7

Tender Stem Broccoli, Fine Runner Beans, Peas

Truffle & Parmesan Fries 6.5

Truffle Mayo

Garlic Bread 6

Parmesan

Onion Rings 6

Celery Salt

V – Vegetarian | Vegan Option Available* | GF – Gluten Free

Please ask your server for additional allergen information if you are unsure. Please make sure your server is aware if you have any allergies or intolerances.

Please note a discretionary 12.5% service charge will be added to your bill in the event of table service.