

Greens Restaurant

Dinner Wednesday 19th September

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95

PREMIUM Bath Gin / Sipsmith / Psychopomp / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95

TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 5.50 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.50

Tanqueray negroni 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50

Roasted **beetroot** soup w/ dukkah and sour cream 6.00

Grilled **king prawns** w/ chilli, garlic, parsley and aioli 9.00

Ham hash cake w/ poached egg and hollandaise 8.50

Grilled **mackerel** w/ romesco sauce and padron peppers 8.50

Burrata w/ caponata and focaccia 9.00

Chicken liver parfait w/ pickles, onion & tomato chutney and toasted brioche 8.00

Cured salmon **tostada** w/ avocado, pickled onion & radish salad 8.50

Chicken supreme w/ savoy cabbage, prosciutto and stilton polenta 16.50

Roast rump of **lamb** w/ dauphinoise potatoes, broccoli, greens and lamb sauce 19.50

Confit **Pork belly** w/ mash, sauerkraut and mushroom croquette 16.50

Pan fried fillet of **sea trout** w/ baby potatoes and cucumber, dill & sour cream salad 17.50

Fillet of **sea bream** w/ lemongrass & coconut broth, Thai fried greens and shiitake mushrooms 17.50

Pumpkin & chilli **pierogi** w/ cavolo nero, girolle mushrooms and hazelnut dressing 15.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Dauphinoise potatoes 4.50

Truffled mash 4.00

Cauliflower cheese 4.00 / 7.00

Tenderstem broccoli w/ hollandaise 4.50

SET DINNER (Mon – Thurs)

2 courses 17.95 / 3 courses 23.95

Roasted beetroot soup w/ dukkah and sour cream

Grilled mackerel w/ romesco sauce and padron peppers

Chicken liver parfait w/ pickles, onion & tomato chutney and toasted brioche

Chicken supreme w/ mash, peas, wild mushrooms and truffle oil

Pan fried fillet of sea trout w/ baby potatoes and cucumber, dill & sour cream salad

Pumpkin & chilli pierogi w/ cavolo nero, girolle mushrooms and hazelnut dressing

Sticky toffee pudding w/ cream

White chocolate cheesecake w/ blackberries, chocolate sauce and white chocolate crumb

A discretionary 10% service charge is applied to tables of six or more