

Greens Restaurant

Dinner Saturday 24th June

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95
PREMIUM Bath Gin / Sipsmith / 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) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95
Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers w/ sea salt 3.95

Gazpacho w/ croutons and basil oil 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ pear & ginger chutney, pickles and toasted brioche 8.00

Ricotta stuffed courgette flower w/ fresh fig and candied walnuts 8.50

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Cornish crab and jersey royal potato tart w/ radish and beetroot salad 9.00

Heritage tomato and white peach salad w/ serrano ham and basil 8.00

8oz 28 day-aged sirloin steak w/ garlic butter, chips and salad 21.00
(add blue cheese glaze or green peppercorn sauce 1.95)

Roast duck breast w/ fondant potato, peas and red wine jus 19.50

Fillet of cod w/ bouillabaisse sauce, king prawns, globe artichoke, saffron aioli and croutons 17.00

Quinoa stuffed romano pepper w/ broad beans, globe artichokes and saffron sauce 14.50

Salmon fishcakes w/ herb kohlrabi remoulade and Caesar salad 14.00

Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil 16.00

Rump of lamb w/ dauphinoise potatoes, tenderstem broccoli and almond & mint sauce 18.50

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Asparagus w/ hollandaise 4.00

A discretionary service charge of 10% is added to tables with 6 or more guests