

# Greens Restaurant

Dinner Friday 17<sup>th</sup> August

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 3.95*

**Gazpacho** w/ basil oil and croutons 6.00

**Ham hash** cake w/ poached egg and hollandaise 8.00

Tempura **king prawns** w/ wasabi mayo and soy & chilli sauce 9.00

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

Cured **salmon** tostada w/ avocado, green chilli puree and radish salad 8.50

**Chicken** liver parfait w/ pickles, rhubarb chutney and toasted brioche 8.00

**Veg platter:** Broccoli and cheddar frittata, arancini, baked ricotta, pickled aubergine and focaccia 15.00

**Meat platter:** Chorizo, prosciutto, arancini, chicken liver parfait, celeriac remoulade and focaccia 18.00

Braised **rabbit** leg w/ potato gnocchi, girolle mushrooms, peas and truffle oil 15.50

Roast rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb jus 19.50

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and yoghurt 16.50

Roast **pork belly** w/ celeriac remoulade, apple sauce and roast hazlenuts 15.50

**Aubergine** parmigiana w/ radish, tomato and crunchy gem salad 15.50

Fillet of **hake** w /lemongrass and coconut broth, thai fried greens and shiitake mushrooms 17.50

## **Sides**

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Celeriac remoulade 4.00

Dauphinoise potatoes 4.50

Tomato and red onion salad 4.00

Truffled mash 4.00

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