

Greens Restaurant

Dinner Friday 20th July

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 Aperol Spritz 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

Cornish smoked **mackerel** tostada w/ pico de gallo and pickled gooseberries 8.50

Deep-fried **king prawns** w/ avocado puree and soy dressing 9.00

Grilled whole **sardines** w/ romesco sauce and padron peppers 8.50

Cured **salmon** w/ sourdough toast, horseradish cream and pickled cucumber 8.50

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

Meat platter: trulle salami, arancini, chicken parfait, prosciutto w/ focaccia, pickles, and melon 18.00

Veg platter: courgette frittata, pecorino arancini, baked ricotta, olives, aubergine and focaccia 15.00

Rabbit pierogi w/ peas & girolle mushroom, creamy mustard sauce and lemon oil 15.50

Roast rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb jus 18.50

Pan-fried fillet of **hake** w/ mash, asparagus and brown shrimp sauce 17.50

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and za'atar 16.50

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

Aubergine parmigiana w/ heritage tomatoes and crunchy gem salad 15.50

Salmon & cod fishcakes w/ Caesar salad and anchovies 15.00

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Celeriac remoulade 4.00

Dauphinoise potatoes 4.50

Buttered new potatoes w/ herb crumb 4.00

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