

# Greens Restaurant

Dinner Saturday 19<sup>th</sup> August

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 3.95*

Gazpacho w/ croutons and basil oil 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Goat and potato pastillas w/ scotch bonnet ketchup and coriander 8.50

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Cornish white crab tart w/kohlrabi remoulade 9.00

Sweet potato fritters w/ katsu curry and pickled daikon 8.50

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

Maple glazed salmon w/ sweetcorn, serrano ham, coriander and courgette flower 16.00

Braised rabbit ragu w/ pappardelle, rocket, peas and orange crumb 15.00

Sundried tomato and brie filo parcel w/ gem, rocket & courgette salad and pesto 14.50

Warm chicken salad w/ fregola, cucumber, cherries and pea shoots 14.00

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

## **Sides**

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Tenderstem broccoli & peas w/ hollandaise 4.00

Caesar salad 4.00

Kohlrabi remoulade 3.50

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