

Greens Restaurant

Dinner Saturday 21st October

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) 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

Parsnip, apple and celery soup w/ blue cheese and ras el hanout 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Cornish steamed mussels w/ white wine, garlic and cream 8.50

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

Cornish white crab tart w/ kohlrabi remoulade 8.50

Wild mushroom and sauerkraut pierogi w/ sour cream and caramelised onions 7.50

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil 16.00

Pumpkin dhal w/ chapatti, raita and basmati rice 14.50

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce 15.00

Confit pork belly w/ dauphinoise potatoes, spring greens and apple sauce 15.00

Fillet of salmon w/ mussel, leek and potato veloute & bacon and chives 16.00

Rump of Lamb w/ stovies, almond-coated carrot, tenderstem broccoli and thyme sauce 18.50

Sides

Hand cut chips w/ mayonnaise 3.50

SVERN project salad w/ vinaigrette 3.50

Tenderstem broccoli w/ hollandaise 4.00

Truffled mash 4.00

Dauphinoise potatoes 4.50

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