

Greens Restaurant

Dinner Friday 17th November

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

Roast squash soup w/ coriander, sour cream and dukkah 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Chicken liver parfait w/ spiced tomato chutney, pickles and onion bread 8.00

Cornish white crab tart w/ kohlrabi remoulade 8.50

Fillets of mackerel w/ romesco sauce and padron peppers 8.00

Wild mushroom arancini w/ aioli, rocket and truffle oil 7.50

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

Pan fried salmon w/ crushed potatoes, fennel and bois boudran sauce 16.00

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

Mushroom & ricotta wellington w/ cream leek sauce, girolles and salsa verde 14.50

Fillet of cod w/ bouillabaisse sauce, straw potatoes, globe artichokes and saffron aioli 16.50

Sides

Hand cut chips w/ mayonnaise 3.50

Sernern project salad w/ vinaigrette 3.50

Purple sprouting broccoli w/ hollandaise 4.00

Truffled mash 4.00

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

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Roast squash soup w/ coriander, sour cream and dukkah 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Chicken liver parfait w/ spiced tomato chutney, pickles and onion bread 8.00

Cornish white crab tart w/ kohlrabi remoulade 8.50

Fillets of mackerel w/ romesco sauce and padron peppers 8.00

Wild mushroom arancini w/ aioli, rocket and truffle oil 7.50

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

Pan fried salmon w/ crushed potatoes, fennel and bois boudran sauce 16.00

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

Mushroom & ricotta wellington w/ cream leek sauce, girolles and salsa verde 14.50

Fillet of cod w/ bouillabaisse sauce, straw potatoes, globe artichokes and saffron aioli 16.50

Sides

Hand cut chips w/ mayonnaise 3.50

Sernern project salad w/ vinaigrette 3.50

Purple sprouting broccoli w/ hollandaise 4.00

Truffled mash 4.00

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

Greens Restaurant

Dinner Friday 17th November

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
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