

Greens Restaurant

Dinner Tuesday 19th September

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 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/ pear and ginger chutney, pickles and toasted brioche 8.00

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Brie & sun-dried tomato filo parcel w/ heritage tomato & basil salad 8.50

Cornish white crab tart w/ kohlrabi remoulade 9.00

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

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon 14.50

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

Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

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

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

SET DINNER (Mon-Thurs)

2 courses 17.95 / 3 courses 22.95

Gazpacho w/ croutons and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon

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

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

Sticky toffee pudding w/ cream

Vanilla panacotta w/ greengage compote, plum sorbet and shortbread

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Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

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

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

SET DINNER (Mon-Thurs)

2 courses 17.95 / 3 courses 22.95

Gazpacho w/ croutons and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon

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

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

Sticky toffee pudding w/ cream

Vanilla panacotta w/ greengage compote, plum sorbet and shortbread

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

Greens Restaurant

Dinner Tuesday 19th September

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 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/ pear and ginger chutney, pickles and toasted brioche 8.00

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Brie & sun-dried tomato filo parcel w/ heritage tomato & basil salad 8.50

Cornish white crab tart w/ kohlrabi remoulade 9.00

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

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon 14.50

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

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