

# Greens Restaurant

Dinner Sunday 23<sup>rd</sup> July

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Cornish white crab tart w/ heritage tomato and basil salad 9.00

Sweet potato fritters w/ katsu curry and pickled daikon 8.50

Fillet of cod w/ bouillabaisse sauce, straw potato cake, globe artichoke and saffron aioli 17.00

Warm chicken salad w/ fregola, cherries, cucumber and pea shoots 16.00

Roast romano pepper w/ quinoa salad, broad beans, asparagus and dill yoghurt 14.50

Salmon fishcakes w/ kohlrabi remoulade and Caesar salad 14.00

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

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

Cos lettuce and peas w/ garlic butter 3.50

Tenderstem broccoli & asparagus w/ hollandaise 4.00

Heritage tomato salad w/ basil 4.00

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