

# Greens Restaurant

Dinner Monday 13<sup>th</sup> August

Vegetarian Menu Available

## Gin

**HOUSE** Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95  
**PREMIUM** Bath Gin / Sipsmith / Psychopomp / 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 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 3.95

**Gazpacho** w/ basil oil and croutons 6.00

**Ham hash** cake w/ poached egg and hollandaise 8.00

Tempura **king prawns** w/ wasabi mayo and soy & chilli sauce 9.00

Grilled **mackerel** w/ romesco sauce and padron peppers 8.50

Cured **salmon** tostada w/ avocado, green chilli puree and radish salad 8.50

**Chicken** liver parfait w/ pickles, rhubarb chutney and toasted brioche 8.00

**Veg platter:** Broccoli and cheddar frittata, arancini, baked ricotta, pickled aubergine and focaccia 15.00

**Meat platter:** Chorizo, prosciutto, arancini, chicken liver parfait, celeriac remoulade and focaccia 18.00

Braised **rabbit** leg w/ potato gnocchi, girolle mushrooms, broccoli and truffle oil 15.50

Roast rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb jus 18.50

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and yoghurt 16.50

Roast **pork belly** w/ celeriac remoulade, apple sauce and roast hazlenuts 15.50

**Aubergine** parmigiana w/ radish, tomato and crunchy gem salad 15.50

Fillet of **hake** w /lemongrass and coconut broth, thai fried greens and shiitake mushrooms 17.50

## Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Celeriac remoulade 4.00

Dauphinoise potatoes 4.50

Tomato and red onion salad 4.00

Truffled mash 4.00

**SET DINNER** (Mon – Thurs)

**2 courses 17.95 / 3 courses 23.95**

**Gazpacho** w/ basil oil and croutons

Grilled **mackerel** w/ romesco sauce and padron peppers

**Chicken** liver parfait w/ pickles, rhubarb chutney and toasted brioche

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and yoghurt 16.50

Roast **pork belly** w/ celeriac remoulade, apple sauce and roast hazlenuts 15.50

**Aubergine** parmigiana w/ radish, tomato and crunchy gem salad

Sticky toffee pudding w/ toffee sauce and cream

Milk chocolate and brandy cherry tart w/ chocolate sauce and hazelnut ice cream

*A discretionary 10% service charge is applied to tables of six or more*