

Greens Restaurant

Dinner Monday 6th 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

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 white crab tart w/ kohlrabi remoulade 8.50

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

Fillets of mackerel w/ romesco sauce and padron peppers 8.00

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

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

Pumpkin dahl w/ chapatti, raita, lime pickle 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/ pickled mussels, leek sauce, Jerusalem artichoke puree and bacon 16.00

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

Sides

Hand cut chips w/ mayonnaise 3.50

Servern project salad w/ vinaigrette 3.50

Purple sprouting broccoli w/ hollandaise 4.00

Dauphinoise potatoes 4.50

Truffled mash 4.00

SET DINNER (Mon-Thurs)

2 Courses 17.95 / 3 courses 22.95

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

Cornish white crab tart w/ kohlrabi remoulade

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

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

Fillet of salmon w/ pickled mussels, leek sauce, Jerusalem artichoke puree and bacon

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ port figs, fig sorbet and shortbread

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