

Greens Restaurant

Dinner Tuesday 12th 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 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/ 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, cauliflower and pickled daikon 14.50

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

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

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

Confit duck leg w/ soft polenta, greens and greengage sauce 15.50

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

Kohlrabi remoulade 3.50

SET DINNER (Mon- Thurs)

2 Courses £17.95 / 3 courses £22.95

Gazpacho w/ croutons and basil oil

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

Ham hash cake w/ poached egg and hollandaise

Fillet of salmon w/ corn, serrano ham, coriander and pico de gallo

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

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

Warm flourless dark chocolate cake w/ coffee cream and poached pear

Vanilla Pannacotta w/ greengage compote, plum sorbet and biscotti

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