

# Greens Restaurant

Dinner Tuesday 6<sup>th</sup> November

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*

Red "borscht" (beetroot) soup w/ mushroom tortelloni and sour cream 7.00

Chilli, garlic and parsley **king prawns** w/ romesco sauce and padron peppers 9.50

**Ham hash** cake w/ poached egg and hollandaise 8.50

**Chicken** liver parfait w/ pickles, onion & tomato chutney and toasted brioche 8.00

Grilled **octopus** w/ octopus croquette, cauliflower puree and coriander 8.50

**Burratta** w/ sweet and sour aubergine, pine nuts and focaccia 9.00

**Wild boar** "crepe" roll w/ crispy sage and mushroom ketchup 8.50

**Chicken schnitzel** w/ mash, pickled red cabbage and girolle cream sauce 16.50

Grilled fillet of **salmon** w/ Jerusalem artichoke puree, tenderstem broccoli and bois boudran sauce 17.50

Rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb sauce 19.50

Cheese and potato **pierogi** w/ / green salad, soya yoghurt and crispy onions 15.50

Traditional **Cullen skink** w/ smoked haddock, braised leeks and crispy potatoes 16.50

Pan fried **duck breast** w/ pumpkin puree, game sausage roll and kale 19.50

## Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ anchovy butter and rosemary crumb 4.50

Plum tomato & red onion salad 5.00

Cauliflower cheese 4.00 / 7.00

## SET DINNER (Mon – Thurs)

**2 courses 17.95 / 3 courses 23.95**

Red "borscht" (beetroot) soup w/ mushroom tortelloni and sour cream

**Chicken** liver parfait w/ pickles, onion & tomato chutney and toasted brioche

Grilled **octopus** w/ octopus croquette, cauliflower puree and coriander

**Chicken schnitzel** w/ mash, pickled red cabbage and girolle cream sauce

Grilled fillet of **salmon** w/ Jerusalem artichoke puree, tenderstem broccoli and bois boudran sauce

Cheese and potato **pierogi** w/ / green salad, soya yoghurt and crispy onions

Sticky toffee pudding w/ cream

Traditional tiramisu

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