

Greens Restaurant

Dinner Saturday 9th February

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 5.50

PREMIUM Bath Gin / Sipsmith / Psychopomp / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 7.50

TONIC Schwepp's 1.75 / Fentiman's 2.20 / Fever Tree 2.40

Glass of prosecco (125ml) 5.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.95

Tanqueray negroni 7.95 Aperol spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50 Boquerones anchovies 4.50

Celeriac **soup** w/ apple, celery and walnuts 7.00

Cornish **crab** and herb tart w/ pickled fennel salad 8.50

Ham hash cake w/ poached egg and hollandaise 8.50

Chicken liver parfait w/ pickles, cranberry chutney and toast 8.00

King prawns w/ chunky romesco sauce, croutons and almonds 9.50

Pork and beef **Palmeni** dumplings w/ vegetable and herb broth 8.50

Butternut squash **gnocchi** w/ roast garlic puree, pine nuts shiitake mushrooms and crispy kale 8.50

Grilled fillet of **salmon** w/ avocado, radicchio and chicory Caesar salad 17.50

Indian-spiced **cabbage & rice rolls** w/ new potatoes, tomato sauce and sour cream 15.50

Pan fried **rump of lamb** w/ dauphinoise potatoes, broccoli and mint salsa verde 19.50

Pan fried **hake** w/ puy lentils, braised octopus and chimmichurri sauce 17.50

Roast confit **pork belly** w/ hispi cabbage, caramelised celeriac puree and brandy cherry sauce 16.50

Chicken schnitzel w/ creamy mash, sauerkraut and mustard sauce 16.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Hispi cabbage w/ garlic butter 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.50

Cauliflower cheese 4.00 / 7.00

*A discretionary 10% service charge is applied to tables of six or more
Menu subject to change depending on availability of produce*