

# Greens Restaurant

Dinner Thursday 14<sup>th</sup> March

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 4.95*

Spiced carrot **soup** w/ sunflower seeds and feta 7.00

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

**Crab & herb tart** w/ hispi, parsley & parmesan salad 9.50

Chicken liver **parfait** w/ pickles, curried sultana chutney and toast 8.00

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

Grilled Cornish **mackerel** in escabeche 9.50

**Burrata** w/ potato gnocchi and new season wild garlic pesto 8.50

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

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

Roast **pork** chop w/ confit baby potatoes, king oyster mushroom and beetroot & horseradish relish 16.50

Red lentil & pumpkin **dahl**, w/ cumin rice, pistachio, pomegranate and raita 15.50

Grilled **cod** w/ creamy mash and parsley, lemon & caper sauce and croutons 18.00

Braised **rabbit** tagliatelle w/ turnip tops, parmesan and orange crumb 16.00

## Sides

Hand cut chips w/ mayonnaise 3.50

Cauliflower cheese 4.00/7.00

Severn project salad w/ vinaigrette 3.50

Hispi cabbage w/ garlic butter 4.00

Truffled mash 4.00

Tenderstem broccoli w/ hollandaise 4.50

## Set Dinner (Mon – Thu)

**2 courses 17.95 3 courses 23.95**

Spiced carrot **soup** w/ sunflower seeds and feta

Chicken liver **parfait** w/ pickles, curried sultana chutney and toast

Grilled Cornish **mackerel** in escabeche

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

Roast **pork** chop w/ confit baby potatoes, king oyster mushroom and beetroot & horseradish relish

Red lentil & pumpkin **dahl**, w/ cumin rice, pistachio, pomegranate and raita

Vanilla cheesecake w/ passionfruit sorbet

Sticky toffee pudding w/ cream

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

*Set menu maximum group of twelve*

*Menu subject to change depending on availability of produce*