

Greens Restaurant

Dinner Monday 10th June

Vegetarian Menu Available

PISTACHIOS 3.50 MARINATED OLIVES 3.95 PADRON PEPPERS 4.95

GAZPACHO 6.00

Heritage tomatoes, basil, croutons

HAM HASH CAKE 8.50

Poached egg and hollandaise

GRILLED COD 8.00

Romesco sauce, padron peppers and almonds

CHICKEN LIVER PARFAIT 8.00

Pickles, caramelised onion chutney and toast

BUFFALO MOZZARELLA & TOMATO SALAD 8.50

Pickled walnuts, basil vinaigrette

AUBERGINE AND HALLOUMI PARCELS 8.50

Coppa ham, harissa, pomegranate and raita

TEMPURA KING PRAWNS 9.50

Pak choi, Sriracha mayo and toasted sesame seeds

GRILLED SARDINES 7.50

Buckwheat & dill salad, saffron garlic sauce

CRAB & HERB TART 9.50

Celeriac remoulade

GRILLED FILLET OF SALMON 16.50

Jersey Royals, Wye Valley asparagus and hollandaise

PAN FRIED RUMP OF LAMB 21.00

Boulangere potatoes, broccoli and mint salsa verde

ROAST PORK CHOP 16.50

Peas, carrots, pork shoulder dumpling and jus gras

RED LENTIL DAHL 15.50

Cumin rice, pistachio, yoghurt and mint sauce

WHOLE SEABREAM 19.50

Lebanese chickpea salad, za'atar and yoghurt

FISH AND CHIPS 16.50

Haddock, chips, mushy peas, tartare sauce

Sides

HAND CUT CHIPS W/ MAYONNAISE 3.50 MIXED GREEN SALAD W/ VINAIGRETTE 3.50

TRUFFLED MASH 4.00 BOULANGERE POTATOES 4.50

BROCCOLI W/ RICOTTA AND ALMOND PESTO 4.50 ASPARAGUS W/ HOLLANDAISE 5.00

JERSEY ROYALS W/ GARLIC BUTTER 4.00

SET DINNER (MON – THU)

2 COURSES 18.95 3 COURSES 24.95

GAZPACHO

HAM HASH CAKE

BUFFALO MOZZARELLA & TOMATO SALAD

FISH AND CHIPS

RED LENTIL DAHL

ROAST PORK CHOP

GOOSEBERRY AND ALMOND TART w/ white peach sorbet

DARK CHOCOLATE TART w/ cherries and pistachio ice cream

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