

# Greens Restaurant

## Dinner Tuesday 10<sup>th</sup> September

*Vegetarian Menu Available*

PISTACHIOS 3.50 GORDAL OLIVES 3.95 FRIED BROAD BEANS 3.50  
PADRON PEPPERS 4.95

### GAZPACHO

*Arbequina olive oil, basil and croutons* 6.00

TEMPURA COURGETTE FLOWER 9.00

*Ricotta, fig, honey*

OCTOPUS & ROMESCO 9.50

*Grilled leg, fritter, rosemary almonds*

CHIPIRONES 8.75

*Deep-fried baby squid, aioli, paprika*

PUMPKIN PIEROGI 8.50

*Caramelised onions, pancetta, brioche crumb*

CHICKEN LIVER PARFAIT 8.50

*Focaccia, chutney, piccalilli*

CORNISH TROUT FILLET 17.95

*Chickpea, courgette, stew and tomato stew, aioli*

FRIJOLE DE LA OLLA 14.50

*Roasted sweet potato, sweetcorn salsa, coriander*

GRILLED HAKE & PIPERRADA 17.50

*Braised peppers & Duroc chorizo in cider, olive oil mash*

PORK BELLY 16.50

*Potato dauphinoise, tenderstem broccoli, mojo verde*

RUMP OF LAMB 21.50

*Piedmontese peppers, spinach pilaf, yogurt, almonds*

### SIDES

HAND CUT CHIPS W/ MAYONNAISE 3.50 TOMATO & BASIL SALAD 5.00

BABY GEM, VINAIGRETTE 3.50 NEW POTATOES W/ GARLIC BUTTER 4.00

TENDERSTEM BROCCOLI W/ HOLLANDAISE SAUCE 4.00 CAULIFLOWER CHEESE 4.00/7.00

POTATO DAUPHINOISE 4.00

### SET MENU (Mon – Thurs)

**2 courses 18.95 3 courses 24.95**

GAZPACHO

TEMPURA COURGETTE FLOWER

PUMPKIN PIEROGI

CORNISH TROUT FILLET

FRIJOLE DE LA OLLA

PORK BELLY

STICKY TOFFEE PUDDING w/ toffee sauce and cream

LEMON CURD, BLUEBERRY & BLACKBERRY TART w/ vanilla ice cream

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