

Greens Restaurant

Dinner Saturday 14th March

Vegetarian Menu Available

Gin

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

PREMIUM Bath Gin / Sipsmith / Psychopomp / Cotswolds 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 San Pelligrino mineral water (75cl) 3.95

FRIED BROAD BEANS 3.50 GIANT GORDAL OLIVES 4.50

PISTACHIOS 3.50 PADRON PEPPERS 4.95 ROSEMARY ALMONDS 3.50

CARROT & CORIANDER SOUP 6.75

Coriander oil, yoghurt

HAM CROQUETTES 7.95

Tomato & oregano sauce

VEGETABLE MEZZE PLATE 8.50/15.50

Babaganoush, , hummus, tzatziki, sweet peppers, fried halloumi , padron peppers

ROAST QUAIL 9.50

Padrons, romesco, almonds

CHIPIRONES 8.75

Deep-fried baby squid, aioli, paprika

PULPO A LA GALLEGA 9.50

Octopus, potato puree, olive oil & paprika dressing

CHESTNUT RISOTTO 15.00

Wild mushrooms, sage, parmesan crumb

VENISON HAUNCH 21.50

Parsnips, buttered kale, celeriac puree, red wine jus

BEEF RAGU 15.50

Pappardelle, parsley, parmesan, ricotta

PORK BELLY 16.50

Dauphinoise, hispi cabbage, apple sauce

FILLET OF SALMON 17.50

Ratte potatoes, rainbow chard, hollandaise

GRILLED COD 18.95

Andalucian chickpea & chorizo stew

SIDES

BROCCOLI W/ RICOTTA AND LEMON OIL 4.50 BUTTERED RAINBOW CHARD 3.25

HAND CUT CHIPS W/MAYONAISE 3.50 MIXED LEAF SALAD W/ VINAIGERETTE 3.00

Please note that we do not accept mobile payments

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