

Greens Restaurant

Dinner Monday 21st August

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95
PREMIUM Bath Gin / Sipsmith / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95
TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95
Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron Peppers 3.95

Gazpacho w/ croutons and basil oil 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ spiced tomato chutney, pickles and toasted brioche 8.00

Goat and potato pastillas w/ scotch bonnet ketchup and coriander 8.50

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Cornish white crab tart w/ heritage tomato and basil oil 9.00

Sweet potato fritters w/ katsu curry and pickled daikon 8.50

Fillet of cod w/ bouillabaisse sauce, king prawns, globe artichoke and saffron aioli 17.00

Braised rabbit ragu w/ pappardelle, rocket, peas and orange crumb 15.00

Sundried tomato and brie filo parcel w/ gem, rocket & courgette salad and pesto 14.50

Warm chicken salad w/ fregola, cucumber, cherries and pea shoots 14.00

Rump of lamb w/ dauphinoise potatoes, broccoli, almond & mint pesto and cider sauce 18.50

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Caesar salad 4.00

Kohlrabi remoulade 3.50

SET DINNER (Mon- Thurs)

2 Courses £17.95 / 3 courses £22.95

Gazpacho w/ croutons and basil oil

Chicken liver parfait w/ spiced tomato chutney, pickles and toasted brioche

Whole roast sardines w/ romesco sauce and padron peppers

Braised rabbit ragu w/ pappardelle, rocket, peas and orange crumb

Sundried tomato and brie filo parcel w/ gem, rocket & courgette salad and pesto

Warm chicken salad w/ fregola, cucumber, cherries and pea shoots

Sticky toffee pudding w/ cream

Rhubarb and custard tart w/ rhubarb ripple ice cream

A discretionary service charge of 10% is added to tables with 6 or more guests