

Evening from 6pm

Snacks

Mediterranean olives **6 VG** Asparagus tempura, spiced aioli **6 V Vgor**
Chargrilled Stone's Bakery sourdough, sea salt butter **6 V Vgor**

Small plates

Chargrilled asparagus, crispy hen's egg, Italian hard cheese **13 V**
Soup of the day, chargrilled Stone's Bakery sourdough **10**
Grilled scallops, miso lemon butter, charred lemon **three 14 | five 19**
Smoked mackerel and crab pâté, pickled cucumber, wasabi cream cheese, seaweed cracker **13**
Beetroot and feta, orange fennel salad, hazelnut dressing **12 VG**
Ham and chicken terrine, caramelised celeriac, apple, celeriac crisps **13**

Chef's mains

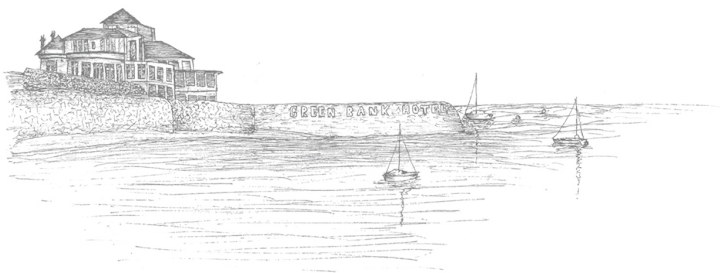
14 hour slow cooked lamb, creamed potato, pea fricassee, mint emulsion, lamb sauce, artichoke crisps **33**
Catch of the day, sourced from local markets **POA**
Oven roasted chicken supreme, fondant potato, asparagus, Parma ham crisp, mustard jus **28**
Prawns, mussels, squid ink spaghetti, samphire, Thermador cream **31**
Wild mushroom and spinach linguini, tarragon cream **27 V Vgor**
Fillet steak 200g, triple cooked chips, confit tomato, rocket **36**
Add béarnaise sauce **6 V** | peppercorn sauce **6**

Signature seafood *by Head Chef Bobby Southworth*

Turmeric roasted monkfish tail, coconut rice, mango, crab and prawn samosa, curry sauce **35**
Cod n' chips: roast cod loin, beer batter wafer, fondant potato, peas, warm tartare velouté **30**
Traditional fish and chips available, grilled or battered **22**

Side dishes

Seasonal vegetables 6 V Vgor	Triple cooked chips 6 V
New potatoes, sea salt butter, parsley 6 V Vgor	Creamed potato 6 V
Spring asparagus salad 6 VG	Dirty mash, crispy lamb, jus 8



For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for online allergen info.
V = Vegetarian VG = Vegan Vgor = Vegan On Request



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