



Brasserie



Menu

quite simply delicious

The
Greenbank.

Hotel | Bar | Restaurant | ★★★★★

Sample Dinner Menu

APPETISER

Freshly baked Breads and Olives

£4.50 per person (V)

STARTERS

Chef's Soup of the Day

£5.50 (V)

Crab & Lobster

Local Crab and Lobster Cocktail, Blood Mary Shot, Apple and Pink Peppercorn dressing

£9.25 (GF)

Fish Cakes

Thai style Fish Cakes, Miso Dip, pickled Ginger and Carrot

£7.50

Figs

Figs, Serrano Ham, Honey, Walnuts and Mint

£7.95 (GF)

Mackerel

Line caught MSC Mackerel, Nicoise Salad

£7.95 (GF)

Tomatoes

Heritage Tomatoes, Candy Beetroot, Nanterrow, Basil and Pepitas

£7.25 (V, GF)

MAINS

Pork

Slow roast Gloucester Old Spot Pork Belly, Soba Noodles, Hot & Sour Broth, Bok Choy and Peanuts

£16.50

Sirloin

Char grilled Cornish Sirloin Steak, Pepper Sauce or Garlic Butter, Handcut Chips & Mixed Leaf Salad

£19.95 (GF)

Megrim Sole

Whole Megrim Sole, Citrus Caper Butter, Brown Shrimps, Sautéed Potatoes, Seasonal Greens or Salad

£17.50 (GF)

Bream

Wild Black Bream, White Asparagus, Red Peppers, White Bean puree and Pea Shoots

£17.95 (GF)

Hake

Hake fillet, Scallops, Puy Lentils, Samphire and Sorrel crème Fraiche

£16.95 (GF)

Risotto

Butternut Squash Risotto, Amaretti, Sage and Parmesan

£10.50 (V)

SIDES

£2.95

Freshly Baked Bread

with Butter or Extra Virgin Olive Oil and Balsamic Vinegar

Garlic Bread (V)

Seasonal Salad (V;GF) £3.50

Baby Potatoes (V;GF)

Hand Cut Chips (V;GF) £3.50

Seasonal Greens (V;GF) £3.50

Marinated Olives (V;GF) £3.95

V=Suitable for Vegetarians

GF= Suitable for a Gluten Free Diet