

SUMMER 2012* 3 COURSES £20.12

Aperitif

Pimms No1 Cup	± 5.00
Cloudy Lemonade with Raspberries and Lemon Balm	± 3.00
Celebration Pink Fizz	± 5.00
Castle Estate Special Reserve, Sherborne, Dorset	± 5.00
Kingston Black Apple Aperitif, Somerset Cider Brandy Co, Martock	± 3.50
Tally Ho!, Full Strength Dark Beer, Palmers Brewery Bridport	± 3.00
Chesil Lager, Dorset Brewing Company, Weymouth, Dorset	± 3.50
Limited Edition Bridge Farm Jubilee Cider, Endorsed by Buckingham Palace	± 3.50
Fentimans Traditional Ginger Beer	$\pounds 2.75$
Pistachio Nuts and Olives	£3.00

Starters

Grilled Channel Mackerel Fillet on Toast with Tomatoes and Herb Butter

Lightly Smoked Normandy Ham with Charentais Melon

Salad of Ox Tongue, Celeriac, Golden Beets and Radishes

Local Red Barn Farm Asparagus, Laurel Farm Free Range Fried Egg, Parmesan Reggiano Shavings

Heritage Tomatoes, Basil, Pickled Walnuts, Wild Garlic Oil and Aged Montgomery Cheddar

Mains

Herb Crusted Cornish Hake, Aubergines, New Potatoes, Broccoli, Salsa Rosso Risotto of Leeks, Peas and Broad Beans with Kiln Roasted Smoked Salmon and Parsley Roasted Breast of Guinea Fowl, French Beans, Dauphinoise Potatoes, Ruby Grapes and Redcurrants Grilled Middlemarsh Rump Steak "Minute", Sauce Diane, Duck Fat Roast Potatoes, Green Salad Red Onion and Roasted Red Pepper Tart with Goats Cheese and Pine Kernels

Puddings

Dark Chocolate Mousse, Cherries, Vanilla Ice Cream Gooseberry, Elderflower and Lemon Balm Jelly with Gooseberry Fool Cappucino Ice Cream, Hazelnut Praline Lemon Meringue Roulade with Summer Berries Montgomery's Cheddar Cheese, Chutney, Oatcake Biscuit. Reads of Thornford Guatemalan Roasted Coffee and Home Made Chocolates £2.75 Glass of Port £3.00

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