

# the Green

## Starters

Grilled Cornish mackerel, lightly pickled cucumber and a fresh horseradish cream £5.90

Devonshire brown crab with avocado and chopped hen's egg £6.40

Buttered asparagus with a soft poached hen's egg and Hollandaise £6

Heritage tomato salad with olives, Feta and cucumber £5.95

Oak smoked Scottish salmon with caper berries and endive salad £6.50

Cullen skink with flakes of Scottish smoked haddock £5

## Mains

Eight hour braised Suffolk pork belly with creamed Savoy cabbage and cooking liquor £13

Basil potato gnocchi, piquillo peppers, olives and artichoke £10

Roast ribeye of beef, lightly braised peas and bacon with a herb butter £15.50

Whole roasted south coast plaice with tartare sauce and watercress £13

The Greens' traditional fish pie, whole grain mustard sauce, buttered peas £11.50

Paprika, lemon and thyme marinated spatchcock poussin with salsa verde and baby gem £12.75

Pan fried sea bass with chorizo, butterbeans and rosemary £13.30

## Sides

Seasonal greens - skinny fries – buttered carrots  
Baby gem with homemade salad cream – new potatoes  
£3.00 each

All dishes are prepared fresh to order, please allow a minimum of 20 minutes  
An optional 12.5% gratuity will be added to your bill



BAR • KITCHEN • GALLERY • PRIVATE ROOMS

29 CLERKENWELL GREEN LONDON EC1R 0DU  
TELEPHONE 020 7490 8010

HELLO@THEGREENEC1.CO.UK  
WWW.THEGREENEC1.CO.UK