

Food
Allergy Notice

Please speak to a member of staff
for advice if you have any food
allergies or intolerances.

(V) Suitable for Vegetarians
(VE) Suitable for Vegans
(G) Without Gluten

The
GREEN ROOM

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01935 470150

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www.thegreenroominyeovil.co.uk

11 Wine St, Yeovil, Somerset BA20 1PW

DINNER MENU

SERVED MONDAY TO SATURDAY FROM 5.30PM TO 8.30PM

Dinner Menu

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NIBBLES £3.95

Mixed Olives (V,VE,G)
marinated in olive oil, herbs & garlic

Ciabatta Bruschetta (V)
with feta & a plum tomato salsa

Caramelized Onion Hummus (V,VE)
with bread sticks

Baby Bell Peppers (V,G)
stuffed with ricotta cheese & herbs

Roasted Mixed Nuts (V,G)
coated in sea salt & Cajun spices

STARTERS £5.95

or £11.95 as a main

Fresh Home Made Soup of the Day (V,G)
served with home baked bread or gluten free roll

Flash Fried Sweet Chilli Squid (G)
with pak choi and honey, ginger & soy dressing

Slate of Shaftsbury Cured Meats
with marinated olives, pickles & home made bread sticks

Baked Goats Cheese Salad (V,G)
with marinated heirloom tomatoes, asparagus spears & balsamic syrup

Spiced Cauliflower & Onion Pakora (VE,V)
with avocado & lime guacamole

Wild Mushroom & Parmesan Arancini (V)
breaded mushroom risotto balls served with a garlic & herb aioli

MAIN COURSES £16.95

Pan Roast Peppered Dorset Venison Haunch Steak (G)
with sauté new potatoes, fresh seasonal vegetables
& a pink peppercorn & chive béarnaise sauce

West Country Beef Rib Eye Steak
(£5.00 supplement) with hand-cut chips, vine tomatoes, Dressed Salad
& a green peppercorn & brandy cream sauce

Baked Cod Loin Wrapped in Serrano Ham
with crushed peas, hand cut chips, tartare sauce & lemon

Locally Sourced Pork Loin Schnitzel
in a sage & lemon crumb with caesar salad, parmesan shavings & sautee potatoes

Pan Seared West Country Beef Bavette Steak (G)
on a plum tomato & buffalo mozzarella salad with spiced sweet potato wedges
& a basil & pine nut pesto dressing

Grilled Lyme Bay Sea Bream Fillet (G)
with an Heirloom Tomato and a Spring Onion and Parmesan Risotto

Grilled Mediterranean Vegetable & Halloumi Cheese Brochettes (V)
with steamed coriander quinoa & sun dried tomato & spring onion salsa

Flash Fried Oriental Vegetable Noodles (V,VE)
with sesame nut crusted tofu and a sweet chilli & soy sauce

3 COURSE DINNER OFFER £24.95

Choose any Starter or Nibbles + Main Course + Dessert

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DESSERTS £4.95

Traditional Lemon Posset (V)
with seasonal berries & a light Viennese finger biscuit

Kahlua Coffee Liqueur & Mascarpone Tiramisu (V)
with dark chocolate ice cream

Eton Mess (V,G)
crushed meringue, chantilly cream & seasonal berries with blackcurrant sorbet

Classic Affogato (V)
a scoop of vanilla bean ice cream with a shot of espresso & crushed Amaretti biscuit

Crêpe Suzette (V)
homemade crepes in a cointreau & orange syrup with vanilla bean ice cream
& fresh raspberries

Ice Creams & Sorbets (3 Scoops) (V,G)
choose from Purbeck Vanilla, Chocolate or Salted Caramel ice cream & Mango,
Lemon or Blackcurrant sorbet

West Country Cheese Selection (V,G)
trio of local cheeses with celery, grapes, biscuits or gluten free toast & chutney

SIDES £3.95

Home Fries (V,VE,G)
hand-cut twice cooked chips.
Add truffle & Parmesan or grated
cheddar cheese for £1.95

Salad (V,G)
mixed salad with fresh seasonal
ingredients dressed in a mild
honey & mustard vinaigrette

Vegetables (V,G)
a selection of fresh seasonal
vegetables, blanched & tossed
in butter with fresh herbs

New Potatoes (V,G)
gently boiled & tossed in butter
with fresh herbs

Garlic Bread (V,G)
white ciabatta or gluten free
granary bread toasted with
a garlic & herb butter

Onion Rings (V,VE)
gigantic onion rings in a Yeovil Ale batter

Sweet Potato Wedges (V,VE)
cooked with Cajun spices

DAILY SPECIALS

Shown on our specials board or ask a member of staff