

Please note: our menu is subject to change, and does so frequently.

The below should be viewed as a guide only.

Please get in touch via [336@greenglasswine.com](mailto:336@greenglasswine.com) if you have any queries regarding dietaries or set menus.

Thank you.

GG

Freshly shucked oyster - natural <u>or</u> w seaweed & apple cider mignonette	gf/df	5ea
Seared yellowfin tuna, paprika crust, green salad, vodka mayonnaise	gf/df	20/35
Beef tartare, confit egg yolk, cornichons, capers, bread	gfo/df	20/35
Baked camembert, maple pear, rosemary, pecan nuts, baguette	v/gfo	18
Bread w Isigny butter <u>or</u> first run olive oil	v/gfo/dfo	8
Gnocchi, pea and mint cream, sugar snap peas, bacon, parmesan	vo	27
Snapper, fennel, sun dried tomato, Taggiasca olives, sauce vierge	gf/df	32
Chicken maryland, onion soubise, grilled polenta, baby carrot, jus	gf	35
Steak Frites - fries, leafy green salad, red wine jus	gf/df	
- 200g Eye fillet		44
- 250g Wagyu sirloin		50
French fries, house seasoning	v/gf/df	8
Leafy green salad, fried shallot, vinaigrette	v/gf/df	8
Cool green bean salad, walnuts, caper dressing	v/gf/df	12
Cheese, bread, nuts, house preserve	v/gfo	
Please see the board for our cheese selection		
- 1 for 12 / 2 for 22 / 3 for 30 / 4 for 38		
Creme brulee	v/gf	11
Almond crumble, banana compote, caramel espuma, vanilla gelato	v	12
Affogato, vanilla gelato or chocolate sorbet with coffee	v/gf/dfo	9
- with frangelico		14

Please inform your waiter of any dietary requirements - v=vegetarian | df=dairy free | gf=gluten free | o=on request  
7% Service Charge applies to tables of 10 guests and above. Bills may only be split evenly for up to 10 guests - thank you.