

Greens Restaurant

Dinner Saturday 16th December

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95

PREMIUM Bath Gin / Sipsmith / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95

TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 5.50 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.50

Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 3.95

Roast squash soup w/ coriander, sour cream and dukkah 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ Christmas chutney, pickles and toasted brioche 8.00

Fritto misto of squid, sole and mackerel w/ mushy pea mayonnaise 8.50

Wild mushroom arancini w/ aioli, rocket and truffle oil 7.50

Grilled sea bream in escabeche w/ saffron and olive oil dressing 8.50

Dorset blue vinny, pear and chicory salad w/ walnut oil 7.50

Baked cod w/ bouillabaisse sauce, straw potatoes, globe artichoke and saffron aioli 16.50

Haunch of venison w/ creamy mash, sauerkraut and venison puff 19.50

Fillet of salmon w/ crushed potatoes, fennel and bois boudran sauce 16.00

Turkey w/ roast potatoes, carrots, sprouts, gravy and cranberry sauce 15.00

Mushroom and ricotta wellington w/ roast potatoes, braised carrot, sprouts and onion gravy 14.50

Red wine-braised shin of beef w/ dumplings, greens and carrots 15.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Purple sprouting broccoli w/ hollandaise 4.00

A discretionary 10% service charge is applied to tables of six or more