

# Greens Restaurant

Lunch Friday 20<sup>th</sup> July

**We are now open every evening**

## **Gin**

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

*PREMIUM Bath Gin / Sipsmith / Psychopomp / 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*

## **SET LUNCH (Tues – Sat)**

**2 courses £12.95 / 3 courses £16.95.**

Gazpacho w/ basil oil and croutons

Ham hash cake w/ poached egg and hollandaise (£1 supplement)

Chicken liver parfait w/ rhubarb chutney, pickles and toasted brioche

Cornish smoked mackerel tostada w/ pico de gallo and pickled gooseberries

Cured salmon w/ sourdough toast, horseradish cream and pickled cucumber (£2 supplement)

Aubergine Parmigiana w/ crunchy salad w/ radish & heritage tomato

Roast pork belly w/ celeriac remoulade, apple sauce and roast hazlenuts

Pan fried fillet of sea trout w/ Lebanese chickpea chopped salad and za'atar

Chicken supreme w/ mash, asparagus and mustard sauce

Salmon & cod fishcakes w/ Caesar salad and anchovies

## **Sides**

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

## **Desserts**

Sticky toffee pudding w/ cream

Vanilla cheesecake w/ strawberry and elderflower compote

Pannacotta w/ peach compote and biscotti

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