

Greens Restaurant

Lunch Wednesday 13th December

We are now open every evening

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

SET LUNCH (Tues – Sat)

2 courses £12.95 / 3 courses £16.95.

Roast squash soup w/ sour cream, coriander and dukkah

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

Chicken liver parfait w/ cranberry & apple chutney, pickles and toasted onion bread

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

Wild mushroom arancini w/ aioli, rocket and truffle oil

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

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

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

Baked cod w/ bouillabaisse sauce, straw potatoes, globe artichoke and saffron aioli (£2 supplement)

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

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

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Greens in garlic butter 4.00

Purple sprouting broccoli w/ hollandaise 4.00

Truffled mash 4.00

Desserts

Sticky toffee pudding w/ cream

Poached pears w/ chestnut & vanilla sorbet and milk crumb

Dark chocolate cheesecake w/ cranberry & Morello cherry ice cream and chocolate sauce

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