

Greens Restaurant

Lunch Thursday 21st September

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.

Gazpacho w/ croutons and basil oil

Chicken liver parfait w/ toasted brioche and pear & ginger chutney

Cornish white crab tart w/ kohlrabi remoulade

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

Whole roast sardines w/ romesco sauce and padron peppers

Fillet of salmon w/ corn, chorizo, coriander and pico de gallo

Confit duck leg w/ soft polenta, broccoli and greengage sauce

Sweet potato fritter w/ katsu curry, cauliflower, and pickled daikon

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil (£2 supplement)

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Tenderstem broccoli w/ hollandaise 4.00

Desserts

Rhubarb & custard tart w/ rhubarb ripple ice cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

Dark plum and red berry sorbet w/ biscotti

A discretionary 10% service charge is charged to groups of 6 or more