

Greens Restaurant

Lunch Friday 20th October

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.

Parsnip, apple and celery soup w/ blue cheese and ras el hanout

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

Cornish steamed mussels w/ white wine, garlic and cream (add chips - £1 supplement)

Wild mushroom & sauerkraut pierogi w/ sour cream and crispy onions

Whole roast sardines w/ romesco sauce and padron peppers

Confit pork belly w/ dauphinoise potatoes, broccoli and apple sauce

Pumpkin dahl w/ chapatti, raita and basmati rice

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

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

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Tenderstem broccoli w/ hollandaise 4.00

Hand cut chips w/ mayonnaise 3.50

Desserts

Vanilla pannacotta w/ marsala figs and fig sorbet

Sticky toffee pudding w/ cream

Strawberry sorbet w/ shortbread and clotted cream

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