

# Greens Restaurant

Lunch Saturday 24<sup>th</sup> February

**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.**

Roast squash soup w/ spiced labne and pumpkin seeds

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

Chicken liver parfait w/ spiced tomato chutney, pickles and toasted brioche

Caesar salad w/ crispy chicken skin, croutons and silver anchovies

Sea bream in escabeche w/ saffron oil (£1 supplement)

Roasted pork belly w/ dauphinoise potatoes, turnip tops and apple sauce

Salmon and herb fishcakes w/ warm tartare sauce and Russian salad

Wild mushroom and brown rice stuffed cabbage w/ caraway new potatoes and sour cream

Baked fillet of hake w/ butterbean & chorizo casserole and king prawns (£2 supplement)

Red wine braised shin of beef w/ potato dumplings, horseradish and cavalo nero

## **Sides**

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Cauliflower cheese 3.50

Greens in garlic butter 4.00

Truffled mash 4.00

Dauphinoise potatoes 4.50

## **Desserts**

Plum frangipane tart w/ clotted cream and new season rhubarb compote

Sticky toffee pudding w/ toffee sauce and cream

Milk chocolate ganache pie w/ pistachio ice cream and chocolate sauce

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