

# Greens Restaurant

Lunch Saturday 19<sup>th</sup> August

**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) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95*

*Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95*

*Pistachios 3.50 Marinated olives 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 spiced tomato chutney

Heritage tomato and fig salad w/ serrano ham and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

Pan fried fillet of salmon w/ kohlrabi remoulade and Caesar salad

Braised rabbit ragu w/ pappardelle, peas and orange crumb

Warm chicken salad w/ fregola, cherries, cucumber and pea shoots

Roasted romano pepper w/ quinoa salad, broad beans, asparagus and dill yoghurt

## **Sides**

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Tenderstem broccoli w/ hollandaise 4.00

## **Desserts**

Sticky toffee pudding w/ cream

Traditional cranachan w/ shortbread

Strawberry and cherry sorbet w/ biscotti

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

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