

Greens Restaurant

Lunch Thursday 18th October

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 4.50

SET LUNCH (Tues – Sat)

2 courses £12.95 / 3 courses £16.95.

Red “**borscht**” (beetroot) soup w/ dukkah and sour cream

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

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

Grilled **octopus** w/ cauliflower puree, octopus croquette and coriander

Burrata w/ sweet & sour aubergine & pine nuts and rosemary focaccia (£2 supplement)

Cheese **Chicken schnitzel** w/ mash, girolles, pickled red cabbage and jus gras

Grilled fillet of **salmon** w/ sweetcorn puree, chorizo and pico de gallo

Roast rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb jus (£3 supplement)

Cheese and potato **pierogi** w/ tenderstem broccoli, miso dressing and chestnuts

Traditional **Cullen skink** w/ smoked haddock, braised leeks and crispy potatoes

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.50

Cauliflower cheese 4/7.00

Plu

m tomato and red onion salad 5.00

Desserts

Sticky toffee pudding w/ cream

Pear frangipane w/ plum compote and clotted cream

Traditional tiramisu

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