

Greens Restaurant

Lunch Friday 26th January

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

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/ cranberry chutney, pickles and toasted brioche

Dorset blue vinny, pear and chicory salad w/ walnut dressing

Sea bream in escabeche w/ saffron and olive dressing

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

Fillet of cod w/ butterbean and chorizo casserole, baby chard and king prawn (£2 supplement)

Roast pork belly w/ dauphinoise potatoes, spring greens and apple sauce

Chicken Kiev w/ cauliflower cheese and tenderstem broccoli

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Padron peppers w/ Maldon sea salt 3.50

Greens in garlic butter 4.00

Tenderstem broccoli w/ hollandaise 4.00

Truffled mash 4.00

Dauphinoise potatoes 4.50

Desserts

Apple and walnut tart w/ meringue topping, vanilla ice cream and cranberry coulis

Sticky toffee pudding w/ toffee sauce and cream

Coconut rice pudding w/ blueberry and lime compote

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

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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

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/ cranberry chutney, pickles and toasted brioche

Dorset blue vinny, pear and chicory salad w/ walnut dressing

Sea bream in escabeche w/ saffron and olive dressing

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

Fillet of cod w/ butterbean and chorizo casserole, baby chard and king prawn (£2 supplement)

Roast pork belly w/ dauphinoise potatoes, spring greens and apple sauce

Chicken Kiev w/ cauliflower cheese and tenderstem broccoli

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Padron peppers w/ Maldon sea salt 3.50

Greens in garlic butter 4.00

Tenderstem broccoli w/ hollandaise 4.00

Truffled mash 4.00

Dauphinoise potatoes 4.50

Desserts

Apple and walnut tart w/ meringue topping, vanilla ice cream and cranberry coulis

Sticky toffee pudding w/ toffee sauce and cream

Coconut rice pudding w/ blueberry and lime compote

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

Greens Restaurant

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