

Greens Restaurant

Lunch Saturday 15th September

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.

Roasted 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 mackerel w/ romesco sauce and padron peppers

Sweet potato and corn samosas w/ roast pepper, mango chutney

Pumpkin & chilli **pierogi** w/ cavolo nero, girolle mushrooms and hazelnut dressing

Pork belly w/ yellow split pea puree, mushroom & sauerkraut croquette and English mustard mayonnaise

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and za'atar (£2 supplement)

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

Roast **chicken** supreme w/ mash, carrot, peas and truffle oil

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

Desserts

Sticky toffee pudding w/ cream

Vanilla cheesecake w/ plum compote and white chocolate crumb

Traditional tiramisu

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