

Greens Restaurant

Dinner Monday 15th October

Vegetarian Menu Available

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 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50

Red “borscht” (beetroot) soup w/ mushroom tortelloni and sour cream 7.00

Chilli, garlic and parsley **king prawns** w/ romesco sauce and padron peppers 9.50

Ham hash cake w/ poached egg and hollandaise 8.50

Chicken liver parfait w/ pickles, onion & tomato chutney and toasted brioche 8.00

Grilled **octopus** w/ cauliflower puree, octopus croquette and coriander 8.50

Burratta w/ sweet and sour aubergine and rosemary focaccia 9.00

Wild boar “crepe” roll w/ crispy sage and mushroom ketchup 8.50

Roast rump of **lamb** w/ dauphinoise potatoes, greens and lamb sauce 19.50

Chicken schnitzel w/ mash, girolles, pickled red cabbage and jus gras 16.50

Grilled fillet of **salmon** w/ sweetcorn puree, chorizo and pico de gallo 17.50

Pumpkin **pierogi** w/ broccoli puree, tenderstem broccoli, miso dressing and chestnuts 15.50

Traditional **Cullen skink** w/ smoked haddock, braised leeks and crispy potatoes 16.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Dauphinoise potatoes 4.50

Truffled mash 4.00

Tenderstem broccoli w/ hollandaise 4.50

Plum tomato & red onion salad 5.00

Cauliflower cheese 4.00 /7.00

SET DINNER (Mon – Thurs)

2 courses 17.95 / 3 courses 23.95

Red “borscht” (beetroot) soup w/ mushroom tortelloni and sour cream

Ham hash cake w/ poached egg and hollandaise

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

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

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

Pumpkin **pierogi** w/ broccoli puree, tenderstem broccoli, miso dressing and chestnuts

Sticky toffee puddng w/ cream

White chocolate cheesecake w/ candied kumquat, chocolate sauce and white chocolate crumb

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