

Greens Restaurant

Sunday Lunch 15th July

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) 5.50 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.50
Tanqueray negroni 6.95 Pastis Ricard 2.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95
Pistachios 3.50 Marinated olives 3.95*

Kid's Roast 8.00

Gazpacho w/ basil oil and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver **parfait** w/ rhubarb chutney, pickles and brioche toast 8.00

Ewe's cheese **tortelloni** in pea sauce w/ asparagus, nut crumb and pecorino 8.50

Deep-fried **king prawns** w/ avocado puree and soy dressing 9.00

Grilled whole **sardines** w/ romesco sauce and padron peppers 8.50

Cured **salmon** w/ sourdough toast, horseradish cream and pickled cucumber 8.50

Roast **beef** rump, **chicken**, **pork** belly or **nut** roast w/greens, roast potatoes and Yorkshire pudding 14.50

Rabbit pierogi w/ peas & girolle mushroom, creamy mustard sauce and lemon oil 15.50

Roast **pork belly** w/ celeriac remoulade, apple sauce and roast hazlenuts 15.50

Beer battered **haddock** w/ chips, mushy peas and tartare sauce 14.50

Aubergine parmigiana w/ radish, heritage tomatoes and crunchy gem salad 15.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Buttered new potatoes w/ herb crumb 4.00

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

Gazpacho w/ basil oil and croutons

Chicken liver **parfait** w/ rhubarb chutney, pickles and brioche toast

Grilled whole **sardines** w/ romesco sauce and padron peppers

Roast **beef** rump, **chicken** or **pork** belly w/greens, roast potatoes and Yorkshire pudding

Nut roast w/greens, roast potatoes and Yorkshire pudding

Beer battered **haddock** w/ chips, mushy peas and tartare sauce

Traditional tiramisu

Vanilla **cheesecake** w/ strawberry and elderflower compote

A discretionary service charge of 10% is added to tables with 6 or more guests