

Greens Restaurant

Sunday Lunch 22nd April

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

Roast squash soup w/ spiced labne and pumpkin seeds 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Spiced potato and pea samosas w/ spiced onions and mango chutney 8.00

Braised octopus w/ octopus croquette, cauliflower puree and coriander 8.50

Grilled whole sardines w/ romesco sauce 8.50

Pork loin schnitzel w/ herb & potato salad and pickled cucumber 15.50

Roast chicken supreme w/ dauphinoise, spring veg and jus gras 16.50

Roast duck breast w/ celeriac puree, Wye Valley asparagus and cherry sauce 18.50

Ricotta & pecorino tortelloni in pea sauce w/ Wye Valley asparagus and crispy sweet potato 15.50

"Cullen Skink", smoked haddock and potato broth w/ braised leeks, chives and lemon oil 15.50

Roast fillet of hake w/ mash, samphire and brown shrimps in mustard sauce 17.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Tenderstem broccoli 4.00

Dauphinoise potatoes 4.50

Wye Valley asparagus w/ hollandaise 5.00

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

Roast squash soup w/ spiced labne and pumpkin seeds

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

Braised octopus w/ octopus croquette, cauliflower puree and coriander

Roast beef rump, chicken or nut roast w/ greens, carrots, roast potatoes and Yorkshire pudding

Ricotta & pecorino tortelloni in pea sauce w/ Wye Valley asparagus and crispy sweet potato

Roast fillet of hake w/ mash, samphire and brown shrimps in mustard sauce

Sticky toffee pudding w/ toffee sauce and cream

Milk chocolate and almond ganache pie w/ cherry sorbet and clotted cream

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