

Greens Restaurant

Sunday Lunch 12th November

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 7.00

Parsnip, apple and celery soup w/ blue cheese and ras el hanout 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ spiced tomato chutney, pickles and onion bread 8.00

Cornish steamed mussels w/ white wine, parsley and garlic 8.50

Fillets of mackerel w/ romesco sauce and padron peppers 8.00

Wild mushroom and sauerkraut pierogi w/ sour cream and caramelised onions 7.50

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

Pumpkin dahl w/ chapatti, lime pickle, raita and basmati rice 14.50

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce 15.00

Confit pork belly w/ dauphinoise potatoes, spring greens and apple sauce 15.00

Fillet of salmon w/ pickled mussels, leek sauce, Jerusalem artichoke puree and bacon 16.00

Rump of Lamb w/ stovies, almond-coated carrot, purple sprouting broccoli and thyme sauce 18.50

Sides

Hand cut chips w/ mayonnaise 3.50

Servern project salad w/ vinaigrette 3.50

Purple sprouting broccoli w/ hollandaise 4.00

Dauphinoise potatoes 4.50

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Parsnip and celery soup w/ blue cheese and ras el hanout

Fillets of mackerel w/ romesco sauce and padron peppers

Ham hash cake w/ poached egg and hollandaise

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

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of salmon w/ pickled mussels, leek sauce, Jerusalem artichoke puree and bacon

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ port figs and fig sorbet

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