

# Greens Restaurant

Sunday Lunch 14<sup>th</sup> May

## 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) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95**  
**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**

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**Kid's Roast 7.00**

Pea and mint soup w/ croutons and yoghurt 6.00

Crispy pork belly w/ peanuts, pak choi, star anise and ginger sauce 7.50

Cornish white crab spring roll w/ avocado, cucumber and mango & chilli salsa 8.50

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ pear & apricot chutney, pickles and toasted brioche 8.00

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Wild garlic tart w/ beetroot, radish and asparagus salad 7.50

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

8oz 28 day-aged sirloin steak w/ garlic butter, chips and salad 21.00

(add blue cheese glaze or green peppercorn sauce 1.95)

Fillet of cod w/ bouillabaisse sauce, king prawns, globe artichoke, saffron aioli and croutons 17.00

Roast duck breast w/ boulangere potatoes, peas, grilled lettuce and red wine jus 19.50

Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad 16.00

Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing 14.50

Rump of lamb w/ dauphinoise potato, tenderstem broccoli and thyme jus 18.50

## Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Wye Valley asparagus w/ hollandaise 4.00

Buttered jersey royals 3.50

**SET MENU (Midday – 6pm)**

**2 courses £18.95 / 3 courses £23.95**

Pea and mint soup w/ croutons and yoghurt

Chicken liver parfait w/ pear & apricot chutney, pickles and toasted brioche

Whole roast sardines w/ romesco sauce and padron peppers

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

Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing

Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad

Hazelnut and maple Eton mess w/ Chantilly cream and raspberries

Sticky toffee pudding w/ cream

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