

Greens Restaurant

Sunday Lunch 14th January

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

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/ cranberry chutney, pickles and toasted brioche 8.00
Grilled sea bream in escabeche w/ saffron and olive oil dressing 8.50
Dorset blue vinny, pear and chicory salad w/ walnut oil 7.50
Wild mushroom arancini w/ aioli, rocket and truffle oil 8.50
Fritto misto of squid, sole & mackerel w/ mushy pea mayo 8.50

Roast beef rump or nut roast w/ greens, carrots, roast potatoes, horseradish and Yorkshire pudding 14.50
Haunch of venison w/ creamy mash, bigos and venison puff 19.50
Rump of lamb w/ tenderstem broccoli, braised carrot and stovies 18.50
Wild mushroom & brown rice stuffed cabbage w/ new potatoes and sour cream 14.50
Roast pork belly w/ dauphinoise potatoes, spring greens and apple sauce 15.50
Baked fillet of cod w/ butterbean and chorizo casserole, spinach, king prawn and aioli 16.50

Sides

Hand cut chips w/ mayonnaise 3.50
Severn project salad w/ vinaigrette 3.50
Padron peppers w/ Maldon sea salt 3.50
Truffled mash 4.00
Tenderstem broccoli w/ hollandaise 4.00
Dauphinoise potatoes 4.50

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Roast squash soup w/ spiced labne and pumpkin seeds
Chicken liver parfait w/ cranberry chutney, pickles and toasted brioche
Grilled sea bream in escabeche w/ saffron and olive oil dressing

Roast beef rump or nut roast w/ greens, carrots, roast potatoes, horseradish and Yorkshire pudding
Wild mushroom & brown rice stuffed cabbage w/ new potatoes and sour cream
Roast pork belly w/ dauphinoise potatoes, spring greens and apple sauce

Dark chocolate cheesecake w/ cranberry and Morello cherry ice cream and chocolate sauce
Sticky toffee pudding w/ cream

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