

Greens Restaurant

Sunday Lunch 4th February

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 dressing 8.50

Beetroot and goats cheese tart w/ caramelised onions and orange salad 8.00

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

Salmon and herb fishcakes w/ warm tartare sauce and Russian vegetable salad 15.00

Wild mushroom & brown rice stuffed cabbage w/ caraway potatoes and sour cream 14.50

Baked fillet of hake w/ butterbean & chorizo casserole and king prawns 17.50

Chicken kiev w/ cauliflower cheese and cavolo nero 15.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Greens in garlic butter 4.00

Truffled mash 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 dressing

Roast beef rump, pork belly or nut roast w/ greens, carrots, roast potatoes, horseradish and Yorkshire pudding

Salmon and herb fishcakes w/ warm tartare sauce and Russian vegetable salad

Wild mushroom & brown rice stuffed cabbage w/ caraway potatoes and sour cream

Sticky toffee pudding w/ cream

Coconut rice pudding w/ blueberry and lime compote

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