

Greens Restaurant

Sunday Lunch 11th June

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

Gazpacho w/ croutons and basil oil 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Courgette and chive tart w/ asparagus, radish and beetroot purée 8.00

Roast chicken, nut roast, pork belly 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)

Roast duck breast w/ fondant potato, peas, grilled lettuce and red wine jus 19.50

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

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

Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil 16.00

Rump of lamb w/ dauphinoise potatoes, broccoli puree and lamb 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

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Gazpacho w/ croutons and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

Roast chicken, nut roast, pork belly 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

Eton mess w/ Chantilly cream, maple syrup and Cheddar Valley strawberries

Sticky toffee pudding w/ toffee sauce and cream

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