

# Greens Restaurant

## Sunday Lunch 16<sup>th</sup> September

### 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*

Roasted **beetroot** soup w/ dukkah and sour cream 6.00

Grilled **king prawns** w/ chilli, garlic, parsley and aioli 9.00

**Ham hash** cake w/ poached egg and hollandaise 8.50

Grilled **mackerel** w/ romesco sauce and padron peppers 8.50

**Burrata** w/ caponata and focaccia 9.00

**Chicken** liver parfait w/ pickles, onion & tomato chutney and toasted brioche 8.00

Smoked salmon **tostada** w/ avocado, pickled onion & radish salad 8.50

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

**Chicken supreme** w/ mash, peas, carrots, wild mushrooms and truffle oil 16.50

Roast rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb sauce 19.50

Confit **Pork belly** w/ yellow split pea puree, mushroom & sauerkraut croquette and English mustard  
mayonnaise 16.50

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and yoghurt 17.50

Fillet of **hake** w/ lemongrass & coconut broth, Thai fried greens and shiitake mushrooms 17.50

Pumpkin & chilli **pierogi** w/ cavolo nero, girolle mushrooms and hazelnut dressing 15.50

### Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Coleslaw 3.50

Dauphinoise potatoes 4.50

Truffled mash 4.00

Cauliflower cheese 4.00 / 7.00

Tenderstem broccoli w/ hollandaise 4.50

### SET MENU (Midday – 6pm)

**2 courses £19.95 / 3 courses £25.95**

Roasted **beetroot** soup w/ dukkah and sour cream

Grilled **mackerel** w/ romesco sauce and padron peppers

**Chicken** liver parfait w/ pickles, onion & tomato chutney and toasted brioche

Roast **beef rump**, **pork belly** or **chicken leg** w/ greens, roast potatoes and Yorkshire pudding

**Nut** roast w/ greens, roast potatoes and Yorkshire pudding

Pan fried fillet of **sea trout** w/ Lebanese chickpea chopped salad and yoghurt

### Traditional tiramisu

Vanilla **cheesecake** w/ plum compote and white chocolate crumb

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