

Greens Restaurant

Sunday Lunch 1st October

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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Brie & sun-dried tomato filo parcel w/ heritage tomato & basil salad 8.50

Cornish white crab tart w/ kohlrabi remoulade 8.50

Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding 14.50

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil 16.00

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon 14.50

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce 15.00

Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

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Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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

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

Greens Restaurant

Sunday Lunch 1st October

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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Brie & sun-dried tomato filo parcel w/ heritage tomato & basil salad 8.50

Cornish white crab tart w/ kohlrabi remoulade 8.50

Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding 14.50

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil 16.00

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon 14.50

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce 15.00

Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Beetroot soup w/ dukkah, buttermilk and croutons

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

Whole roast sardines w/ romesco sauce and padron peppers

Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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

Greens Restaurant

Sunday Lunch 1st October

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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

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Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

SET MENU (Midday – 6pm)

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Beetroot soup w/ dukkah, buttermilk and croutons

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

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Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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Greens Restaurant

Sunday Lunch 1st October

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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

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Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

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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

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Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

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

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Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

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Greens Restaurant

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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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

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Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

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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

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Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

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Pistachios 3.50 Marinated olives 3.95

Kid's Roast 7.00

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Sides

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Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

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Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding

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Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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Greens Restaurant

Sunday Lunch 1st October

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
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Hand cut chips w/ mayonnaise 3.50

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Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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Greens Restaurant

Sunday Lunch 1st October

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

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Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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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
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Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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

Greens Restaurant

Sunday Lunch 1st October

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

Beetroot soup w/ dukkah, buttermilk and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

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

Whole roast sardines w/ romesco sauce and padron peppers 8.00

Brie & sun-dried tomato filo parcel w/ heritage tomato & basil salad 8.50

Cornish white crab tart w/ kohlrabi remoulade 8.50

Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding 14.50

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil 16.00

Sweet potato fritter w/ katsu curry, pak choi, cauliflower and pickled daikon 14.50

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce 15.00

Fillet of salmon w/ corn, chorizo, coriander and pico de gallo 15.00

Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.00

Kohlrabi remoulade 3.50

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Beetroot soup w/ dukkah, buttermilk and croutons

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

Whole roast sardines w/ romesco sauce and padron peppers

Roast beef rump, chicken, duck leg or nut roast w/ greens, roast potato and Yorkshire pudding

Chicken schnitzel w/ creamy mash, pickled cucumber and mustard sauce

Fillet of cod w/ barley & celeriac risotto, girolle mushrooms and truffle oil

Sticky toffee pudding w/ cream

Vanilla pannacotta w/ greengage compote, plum sorbet and shortbread

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