

# Greens Restaurant

## Sunday Lunch 17<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*

### *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 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  
Goat and potato pastilla w/ scotch bonnet ketchup and labne 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, 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  
Rump of lamb w/ dauphinoise potatoes, broccoli and almond & mint pesto 18.50

### **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**

Gazpacho w/ croutons and basil oil  
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  
Sweet potato fritter w/ katsu curry, cauliflower and pickled daikon  
Fillet of salmon w/ corn, chorizo, coriander and pico de gallo

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*