

# Greens Restaurant

Sunday Lunch 14<sup>th</sup> 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*

Roasted **beetroot** soup w/ mushroom tortelloni and sour cream 7.00

Chilli, garlic and parsley **king prawns** w/ romesco sauce and padron peppers 9.50

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

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

Grilled **octopus** w/ cauliflower puree, octopus croquette and coriander 8.50

Sweet & sour **aubergine** w/ poached egg and rosemary focaccia 7.50

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

Roast **lamb rump** w/ greens, carrot, roast potatoes and Yorkshire pudding 19.50

**Chicken schnitzel** w/ mash, girolles, pickled red cabbage and jus gras 16.50

Grilled fillet of **salmon** w/ sweetcorn puree, chorizo and pico de gallo 17.50

Pumpkin **pierogi** w/ broccoli puree, tenderstem broccoli, miso dressing and chestnuts 15.50

Traditional **Cullen skink** w/ smoked haddock, braised leeks and crispy potatoes 16.50

## Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Dauphinoise potatoes 4.50

Truffled mash 4.00

Tenderstem broccoli w/ hollandaise 4.50

Plum tomato & red onion salad 5.00

Cauliflower cheese 4.00 / 7.00

## SET MENU (Midday – 6pm)

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

Roasted **beetroot** soup w/ mushroom tortelloni and sour cream

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

Sweet & sour **aubergine** w/ poached egg and rosemary focaccia

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

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

Grilled fillet of **salmon** w/ sweetcorn puree, chorizo and pico de gallo

Sticky toffee pudding w/ toffee sauce and cream

Traditional tiramisu

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