

Greens Restaurant

Sunday Lunch 10th December

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

Roast squash soup w/ coriander, sour cream and dukkah 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ cranberry and apple chutney, pickles and onion bread 8.00

Fritto misto of squid, sole and mackerel w/ mushy pea mayonnaise 8.50

Wild mushroom arancini w/ aioli, rocket and truffle oil 7.50

Grilled sea bream in escabeche w/ saffron and olive oil dressing 8.50

Blue cheese, pear and chicory salad w/ walnut oil 7.50

Roast beef rump, w/ greens, carrots, roast potatoes, horseradish and Yorkshire pudding 14.50

Turkey w/ roast potatoes, carrots, sprouts, gravy and cranberry sauce 14.50

Mushroom and ricotta wellington w/ roast potatoes, braised carrot, sprouts and onion gravy 14.50

Baked cod w/ bouillabaisse sauce, straw potatoes, globe artichoke and saffron aioli 16.50

Haunch of venison w/ creamy mash, sauerkraut and venison puff 19.50

Fillet of salmon w/ crushed potatoes, fennel and bois boudran sauce 16.00

Red wine-braised shin of beef with dumplings with greens and carrots 15.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Purple sprouting broccoli w/ hollandaise 4.00

SET MENU (Midday – 6pm)

2 courses £18.95 / 3 courses £23.95

Roast squash soup w/ coriander, sour cream and dukkah

Chicken liver parfait w/ cranberry and apple chutney, pickles and onion bread

Grilled sea bream in escabeche w/ saffron and olive oil dressing

Roast beef rump, w/ greens, carrots, roast potatoes, horseradish and Yorkshire pudding 14.50

Turkey w/ roast potatoes, carrots, sprouts, gravy and cranberry sauce 14.50

Mushroom and ricotta wellington w/ roast potatoes, braised carrot, sprouts and onion gravy

Fillet of salmon w/ crushed potatoes, fennel and bois boudran sauce

Sticky toffee pudding w/ toffee sauce and cream

Poached pears w/ chestnut & vanilla sorbet and milk Chantilly cream

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