

Greens Restaurant

Lunch Saturday 3rd November

We are now open every evening

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95

PREMIUM Bath Gin / Sipsmith / Psychopomp / 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 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50

SET LUNCH (Thu – Sat)

2 courses £12.95 / 3 courses £16.95.

Red “**borscht**” (beetroot) soup w/ dukkah and sour cream

Ham hash cake w/ poached egg and hollandaise (£1 supplement)

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

Chilli, garlic and parsley **king prawns** w/ romesco sauce and padron peppers (£2 supplement)

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

Wild boar “crepe” roll w/ crispy sage and mushroom ketchup

Burrata w/ sweet & sour aubergine & pine nuts and rosemary focaccia (£2 supplement)

Chicken schnitzel w/ mash, pickled red cabbage and girolle cream sauce

Grilled fillet of **salmon** w/ Jerusalem artichoke puree, tenderstem broccoli and bois boudran sauce

(£2 supplement)

Rump of **lamb** w/ dauphinoise potatoes, hispi cabbage and lamb sauce (£3 supplement)

Cheese and potato **pierogi** w/ / green salad, soya yoghurt and crispy onions

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

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Tenderstem broccoli w/ anchovy butter and rosemary crumb 4.50

Cauliflower cheese 4/7.00

Plum tomato and red onion salad 5.00

Desserts

Sticky toffee pudding w/ cream

Pear frangipane w/ plum compote and clotted cream

Coffee and mascarpone mousse w/ biscotti and coffee nibs

A discretionary 10% service charge is applied to tables of six or more