

Greens Restaurant

Sunday Lunch 4th November

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

Red "**borscht**" (beetroot) soup w/ 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/ octopus croquette, cauliflower puree and coriander 8.50

Burratta w/ sweet and sour aubergine, pine nuts and focaccia 9.00

Wild boar "crepe" roll w/ crispy sage and mushroom ketchup 8.50

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, pickled red cabbage and girolle cream sauce 16.50

Grilled fillet of **salmon** w/ Jerusalem artichoke puree, tenderstem broccoli and bois boudran sauce 17.50

Cheese and potato **pierogi** w/ green salad, soya yoghurt and crispy onions 15.50

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

Pan fried **duck breast** w/ pumpkin puree, game sausage roll and kale 19.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ anchovy butter and rosemary crumb 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

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

Burratta w/ sweet and sour aubergine, pine nuts and focaccia

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

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

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

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

Traditional tiramisu

White chocolate cheesecake w/ candied kumquat and blood orange sorbet

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