Greens Restaurant

Sunday Lunch 25th 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

Roast beetroot soup w/ coriander, sour cream and dukkah 7.00
Ham hash cake w/ poached egg and hollandaise 8.50
Wild mushroom arancini w/ aioli, rocket and truffle oil 8.50
Chicken liver parfait w/ Christmas chutney, pickles and brioche 8.00
Grilled sea bream in escabeche w/ saffron and olive oil dressing 8.50
Braised octopus w/ octopus croquette and cauliflower puree 8.50

Roast beef rump, chicken, turkey or nut roast w/ greens, carrot, roast potatoes and Yorkshire pudding

Mushroom and sauerkraut pierogis w/ kale, crispy onions and mushroom gravy 15.50

Traditional Cullen skink 16.50

Roast fillet of salmon w/ crushed potatoes, fennel and Bois Boudran sauce 16.50

Red wine-braised shin of beef w/ mash, greens and carrots 16.50

Hand cut chips w/ mayonnaise 3.50
Severn project salad w/ vinaigrette 3.50
Truffled mash 4.00
Dauphinoise potatoes 4.50
Braised hispi cabbage w/ anchovy butter and rosemary crumb 4.50
Cauliflower cheese 4.00 / 7.00
Plum tomato & red onion salad 5.00

SET MENU (*Midday – 6pm*) **2 courses £19.95** / **3 courses £25.95**

Roast beetroot soup w/ coriander, sour cream and dukkah Wild mushroom arancini w/ aioli, rocket and truffle oil Chicken liver parfait w/ Christmas chutney, pickles and brioche

Roast beef rump, chicken or turkey w/ greens, carrot, roast potatoes and Yorkshire pudding
Nut roast w/ greens, carrot, roast potatoes and Yorkshire pudding
Traditional Cullen skink

Tiramisu
Sticky toffee pudding w/ toffee sauce and cream