

Greens Restaurant

Dinner Wednesday 5th December

Vegetarian Menu Available

Gin

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

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

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50

Roast **beetroot** soup w/ coriander, dukkah and sour cream 7.00

Grilled **seabream** in escabeche w/ saffron and olive oil dressing 8.50

Ham hash cake w/ poached egg and hollandaise 8.50

Pumpkin, chestnut and Brussel sprout salad w/ cranberry and pine nut dressing 7.50

Chicken liver parfait w/ pickles, christmas chutney and toasted brioche 8.00

Braised **octopus** w/ octopus croquette and cauliflower puree 9.50

Wild mushroom and buffalo mozzarella **arancini** w/ aioli and truffle oil 8.50

Roast **turkey** w/ roast potatoes, carrots, sprouts, gravy and cranberry sauce 16.50

Grilled fillet of **salmon** w/ crushed potatoes, fennel and bois boudran sauce 17.50

Red wine braised **shin of beef** w/ dumplings, greens and carrot 16.50

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

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

Pan fried **venison** w/ creamy mash, spiced venison sausage roll and sauerkraut 19.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Tenderstem broccoli w/ hollandaise and rosemary crumb 4.50

Mixed greens w/ garlic butter 4.00

Dauphinoise potatoes 4.50

Cauliflower cheese 4.00 / 7.00

SET DINNER (Mon – Thurs)

2 courses 17.95 / 3 courses 23.95

Roast **beetroot** soup w/ coriander, dukkah and sour cream

Chicken liver parfait w/ pickles, christmas chutney and toasted brioche

Grilled **seabream** in escabeche w/ saffron and olive oil dressing

Roast **turkey** w/ roast potatoes, carrots, sprouts, gravy and cranberry sauce

Mushroom and sauerkraut **pierogi** w/ kale, crispy onions and mushroom gravy

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

Sticky toffee pudding w/ toffee sauce and cream

Traditional tiramisu

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