

Greens Restaurant

Lunch Thursday 6th December

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.

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

Grilled **seabream** in escabeche w/ saffron and olive oil dressing (£2 supplement)

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

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

Braised **octopus** w/ octopus croquette and cauliflower puree (£2 supplement)

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

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

Grilled fillet of **salmon** w/ crushed potatoes, fennel and bois boudran sauce (£2 supplement)

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

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

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

Hispi cabbage w/ anchovy butter and rosemary crumb 4.50

Cauliflower cheese 4.00 / 7.00

Desserts

Sticky toffee pudding w/ cream

White chocolate cheesecake w/ blood orange sorbet

Traditional tiramisu

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