

Greens Restaurant

Sunday Lunch 6th January

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 5.50

PREMIUM Bath Gin / Sipsmith / Psychopomp / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 7.50

TONIC Schwepp's 1.75 / Fentiman's 2.20 / Fever Tree 2.40

Glass of prosecco (125ml) 5.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.95

Tanqueray negroni 7.95 Aperol spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.50

Roast Jerusalem artichoke **soup** w/ zhoug and brioche croutons 7.00

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

Ham hash cake w/ poached egg and hollandaise 8.50

Chicken liver parfait w/ pickles, cranberry chutney and toast 8.00

Crispy **pork belly** w/ beetroot & chilli paste and chicory salad 9.00

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

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

Roast beef rump, chicken or nut roast w/ greens, carrot, roast potatoes and Yorkshire pudding 14.50

Roast **chicken** supreme w/ dauphinoise potatoes, hispi cabbage and mushroom sauce 17.50

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

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

Mushroom **tortelloni** w/ beetroot puree, broccoli and rosemary pesto 15.50

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

Pan fried **duck breast** w/ red cabbage, celeriac puree and game sausage roll 21.00

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Hispi cabbage w/ garlic butter 4.00

Dauphinoise potatoes 4.50

Tenderstem broccoli w/ hollandaise 4.50

Cauliflower cheese 4.00 / 7.00

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

Roast Jerusalem artichoke **soup** w/ zhoug and brioche croutons

Chicken liver parfait w/ pickles, cranberry chutney and toast

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

Roast **beef rump** or **chicken** 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

Sticky toffee pudding w/ cream

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