

Greens Restaurant

Lunch Saturday 9th February

We are now open every evening

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

SET LUNCH (Thu – Sat)

2 courses £12.95 / 3 courses £16.95.

Celeriac **soup** w/ apple, celery and walnuts

Grilled fillet and croquette of **mackerel** w/ pickled cauliflower and ginger & coriander yoghurt

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

Chicken liver parfait w/ pickles, cranberry chutney and toast

King prawns w/ chunky romesco sauce, croutons and almonds (£2 supplement)

Butternut squash **gnocchi** w/ pine nuts, shiitake mushrooms and crispy kale

Chicken schnitzel w/ creamy mash, sauerkraut and mustard sauce

Grilled fillet of **salmon** w/ avocado, radicchio and chicory Caesar salad (£2 supplement)

Indian-spiced **cabbage & rice rolls** w/ new potatoes, tomato sauce and sour cream

Pan fried **hake** w/ puy lentils, braised octopus, octopus croquette and chimichurri sauce

Roast confit **pork belly** w/ hispi cabbage, dauphinoise potatoes and brandy cherry sauce

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

Desserts

Sticky toffee pudding w/ cream

White chocolate cheesecake w/ rhubarb compote and brandy cherry & caramel ice cream

Pineapple and banana 'hummingbird' cake w/ chocolate ice cream

*A discretionary 10% service charge is applied to tables of six or more
Not available Valentine's day*