

Greens Restaurant

Sunday Lunch 10th February

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

Celeriac **soup** w/ apple, celery and walnuts 7.00

Cornish **crab** and herb tart w/ pickled fennel salad 8.50

Ham hash cake w/ poached egg and hollandaise 8.50

Grilled fillet and croquette of **mackerel** w/ pickled cauliflower and ginger & coriander yoghurt 9.00

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

King prawns w/ chunky romesco sauce, croutons and almonds 9.50

Pork and beef **Palmeni** dumplings w/ vegetable and herb broth 8.50

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

Nut roast w/ greens, carrot, roast potatoes and Yorkshire pudding 14.50

Grilled fillet of **salmon** w/ avocado, radicchio and chicory Caesar salad 17.50

Indian-spiced **cabbage & rice rolls** w/ new potatoes, tomato sauce and sour cream 15.50

Pan fried **hake** w/ puy lentils, braised octopus, octopus croquette and chimmichurri sauce 18.50

Roast confit **pork belly** w/ hispi cabbage, caramelised celeriac puree and brandy plum sauce 16.50

Chicken schnitzel w/ creamy mash, pickled red cabbage and mustard sauce 16.50

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

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

Ham hash cake w/ poached egg and hollandaise

Fillet of **mackerel** & smoked mackerel cake w/ pickled cauliflower, ginger & coriander yoghurt

Roast **beef rump, pork belly or chicken** w/ greens, carrot, roast potatoes and Yorkshire pudding

Nut roast w/ greens, carrot, roast potatoes and Yorkshire pudding

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

Traditional tiramisu

Sticky toffee pudding w/ cream

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