

Greens Restaurant

Lunch Thursday 14th March

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 4.95

SET LUNCH (Thu – Sat)

2 courses £12.95 / 3 courses £16.95.

Spiced carrot **soup** w/ sunflower seeds and feta

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

Grilled Cornish **mackerel** in escabeche

Chicken liver **parfait** w/ pickles, curried sultana chutney and toast

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

Burrata w/ potato gnocchi and new season wild garlic pesto

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

Pan fried **rump of lamb** w/ boulangere potatoes, tenderstem broccoli and mint salsa verde (£3 supplement)

Roast **pork** chop w/ confit baby potatoes, king oyster mushroom and beetroot & horseradish relish

Red lentil & pumpkin **dahl**, w/ cumin rice, pistachio, pomegranate and raita

Grilled **cod** w/ creamy mash and parsley, lemon & caper sauce and croutons (£2 supplement)

Braised **rabbit** tagliatelle w/ turnip tops, parmesan and orange crumb

Sides

Hand cut chips w/ mayonnaise 3.50

Cauliflower cheese 4.00/7.00

Severn project salad w/ vinaigrette 3.50

Hispi cabbage w/ garlic butter 4.00

Truffled mash 4.00

Tenderstem broccoli w/ hollandaise 4.50

Desserts

Dark chocolate, fudge and brandy cherry tart w/ hazelnut ice cream

Chamomile pannacotta w/ rhubarb compote and biscotti

Vanilla cheesecake w/ passionfruit sorbet

*A discretionary 10% service charge is applied to tables of six or more
Set menu maximum group of six*