

Greens Restaurant

Lunch Saturday 8th June

Vegetarian Menu Available

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.

GAZPACHO

Heritage tomatoes, basil, croutons

HAM HASH CAKE (+£1)

Poached egg and hollandaise

FILLET OF COD (+£2)

Romesco sauce, pordon peppers and croutons

CHICKEN LIVER PARFAIT

Pickles, caramelised onion chutney and toast

AUBERGINE AND HALLOUMI PARCELS

Coppa ham, harissa, pomegranate and raita

BUFFALO MOZZARELLA & TOMATO SALAD

Pickled walnuts, basil vinaigrette

GRILLED FILLET OF SALMON

Jersey Royals, Wye Valley asparagus and hollandaise

PAN FRIED RUMP OF LAMB (+£4)

Boulangere potatoes, broccoli and mint salsa verde

ROAST PORK CHOP

Peas, carrots, pork dumpling and jus gras

RED LENTIL DAHL

Cumin rice, pistachio, yoghurt and mint sauce

WHOLE SEABREAM (+£4)

Lebanese chickpea salad, za'atar and yoghurt

Sides

HAND CUT CHIPS W/ MAYONNAISE 3.50 MIXED GREEN SALAD W/ VINAIGRETTE 3.50

TRUFFLED MASH 4.00 BOULANGERE POTATOES 4.50

BROCCOLI W/ RICOTTA AND ALMOND PESTO 4.50 ASPARAGUS W/ HOLLANDAISE 5.00

JERSEY ROYALS W/ GARLIC BUTTER 4.00 CAULIFLOWER CHEESE 4.00 / 7.00

DESSERTS

STICKY TOFFEE PUDDING W/ CREAM

DARK CHOCOLATE TART W/ CHERRIES AND PISTACHIO ICE CREAM

CHEDDAR GORGE STRAWBERRIES W/ CHANITTLY CREAM, VANILLA ICE CREAM AND BISCOTTI

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