

Greens Restaurant

Dinner Tuesday 23rd May

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95
PREMIUM Bath Gin / Sipsmith / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95
TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95
Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers w/ sea salt 3.95

Pea and mint soup w/ croutons and yoghurt 6.00
Cornish white crab spring roll w/ avocado, cucumber and mango & chilli salsa 8.50
Ham hash cake w/ poached egg and hollandaise 8.00
Chicken liver parfait w/ chutney, pickles and toasted brioche 8.00
Whole roast sardines w/ romesco sauce and padron peppers 8.00
Wild garlic tart w/ asparagus, radish and beetroot salad 8.00

8oz 28 day-aged sirloin steak w/ garlic butter, chips and salad 21.00
(add blue cheese glaze or green peppercorn sauce 1.95)
Roast duck breast w/ boulangère potatoes, peas, grilled lettuce and red wine jus 19.50
Fillet of cod w/ bouillabaisse sauce, globe artichoke, saffron aioli and croutons 16.00
Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing 14.50
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad 15.00
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil 15.00

Sides

Hand cut chips w/ mayonnaise 3.50
Mixed salad leaves w/ vinaigrette 3.50
Wye Valley asparagus w/ hollandaise 4.00

SET DINNER (Mon - Thurs)
2 courses £17.95 / 3 courses £22.95

Pea and mint soup w/ croutons and yoghurt
Chicken liver parfait w/ chutney, pickles and toasted brioche
Whole roast sardines w/ romesco sauce and padron peppers

Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil

Hazlenut and maple Eton mess w/ Chantilly cream and Cheddar Valley strawberries
Sticky toffee pudding w/ cream

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

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

Greens Restaurant

Dinner Tuesday 23rd May

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95
PREMIUM Bath Gin / Sipsmith / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95
TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95
Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers w/ sea salt 3.95

Pea and mint soup w/ croutons and yoghurt 6.00
Cornish white crab spring roll w/ avocado, cucumber and mango & chilli salsa 8.50
Ham hash cake w/ poached egg and hollandaise 8.00
Chicken liver parfait w/ chutney, pickles and toasted brioche 8.00
Whole roast sardines w/ romesco sauce and padron peppers 8.00
Wild garlic tart w/ asparagus, radish and beetroot salad 8.00

8oz 28 day-aged sirloin steak w/ garlic butter, chips and salad 21.00
(add blue cheese glaze or green peppercorn sauce 1.95)
Roast duck breast w/ boulangère potatoes, peas, grilled lettuce and red wine jus 19.50
Fillet of cod w/ bouillabaisse sauce, globe artichoke, saffron aioli and croutons 16.00
Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing 14.50
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad 15.00
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil 15.00

Sides

Hand cut chips w/ mayonnaise 3.50
Mixed salad leaves w/ vinaigrette 3.50
Wye Valley asparagus w/ hollandaise 4.00

SET DINNER (Mon - Thurs)
2 courses £17.95 / 3 courses £22.95

Pea and mint soup w/ croutons and yoghurt
Chicken liver parfait w/ chutney, pickles and toasted brioche
Whole roast sardines w/ romesco sauce and padron peppers

Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil

Hazlenut and maple Eton mess w/ Chantilly cream and Cheddar Valley strawberries
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Sides

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Pistachios 3.50 Marinated olives 3.95 Padron peppers w/ sea salt 3.95

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Ham hash cake w/ poached egg and hollandaise 8.00

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Sides

Hand cut chips w/ mayonnaise 3.50

Mixed salad leaves w/ vinaigrette 3.50

Wye Valley asparagus w/ hollandaise 4.00

SET DINNER (Mon - Thurs)

2 courses £17.95 / 3 courses £22.95

Pea and mint soup w/ croutons and yoghurt

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Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil

Hazlenut and maple Eton mess w/ Chantilly cream and Cheddar Valley strawberries
Sticky toffee pudding w/ cream

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

Greens Restaurant

Dinner Tuesday 23rd May

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95
PREMIUM Bath Gin / Sipsmith / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 6.95
TONIC Schwepp's 1.50 / Fentiman's 2.00 / Fever Tree 2.20

Glass of prosecco (125ml) 4.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 5.95
Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers w/ sea salt 3.95

Pea and mint soup w/ croutons and yoghurt 6.00
Cornish white crab spring roll w/ avocado, cucumber and mango & chilli salsa 8.50
Ham hash cake w/ poached egg and hollandaise 8.00
Chicken liver parfait w/ chutney, pickles and toasted brioche 8.00
Whole roast sardines w/ romesco sauce and padron peppers 8.00
Wild garlic tart w/ asparagus, radish and beetroot salad 8.00

8oz 28 day-aged sirloin steak w/ garlic butter, chips and salad 21.00
(add blue cheese glaze or green peppercorn sauce 1.95)
Roast duck breast w/ boulangère potatoes, peas, grilled lettuce and red wine jus 19.50
Fillet of cod w/ bouillabaisse sauce, globe artichoke, saffron aioli and croutons 16.00
Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing 14.50
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad 15.00
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil 15.00

Sides

Hand cut chips w/ mayonnaise 3.50
Mixed salad leaves w/ vinaigrette 3.50
Wye Valley asparagus w/ hollandaise 4.00

SET DINNER (Mon - Thurs)
2 courses £17.95 / 3 courses £22.95

Pea and mint soup w/ croutons and yoghurt
Chicken liver parfait w/ chutney, pickles and toasted brioche
Whole roast sardines w/ romesco sauce and padron peppers

Quinoa stuffed Romano pepper w/ globe artichoke, broad beans and saffron dressing
Mustard glazed salmon w/ leek vinaigrette, Jersey Royals and radish salad
Roast chicken breast w/ mash, mushroom sauce, asparagus and truffle oil

Hazlenut and maple Eton mess w/ Chantilly cream and Cheddar Valley strawberries
Sticky toffee pudding w/ cream

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