

Greens Restaurant

Dinner Thursday 19th April

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 4.95

PREMIUM Bath Gin / Sipsmith / Psychopomp / 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) 5.50 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.50

Tanqueray negroni 6.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 3.95

Roast squash soup w/ spiced labne and pumpkin seeds 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ spiced tomato chutney, pickles and toasted brioche 8.00

Cornish potted crab w/ kohlrabi remoulade and wholemeal toast 9.00

Spiced potato and pea samosas w/ spiced onions and raita 8.00

Braised octopus w/ octopus croquette, cauliflower puree and coriander 8.50

Grilled mackerel fillet w/ romesco sauce and padron peppers 8.50

Roast chicken supreme w/ dauphinoise, wild mushroom sauce and purple sprouting broccoli 16.50

Roast duck breast w/ celeriac puree, Wye Valley asparagus and cherry sauce 18.50

Ricotta & pecorino tortelloni in pea sauce w/ Wye Valley asparagus and crispy sweet potato 15.50

"Cullen Skink", smoked haddock and potato broth w/ braised leeks, chives and lemon oil 15.50

Roast fillet of hake w/ king prawns, butterbean & n'duja casserole and lime mayonnaise 17.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Purple sprouting broccoli 4.00

Cauliflower cheese 4.00

Dauphinoise potatoes 4.50

Truffled mash 4.00

Wye Valley asparagus w/ hollandaise 5.00

SET DINNER (Mon – Thurs)

2 courses 17.95 / 3 courses 23.95

Roast squash soup w/ spiced labne and pumpkin seeds

Chicken liver parfait w/ spiced tomato chutney, pickles and toasted brioche

Grilled mackerel fillet w/ romesco sauce and padron peppers

Roast chicken supreme w/ dauphinoise, wild mushroom sauce and purple sprouting broccoli

Ricotta & pecorino tortelloni in pea sauce w/ Wye Valley asparagus and crispy sweet potato

"Cullen Skink", smoked haddock and potato broth w/ braised leeks, chives and lemon oil

Traditional tiramisu

Crème brûlée tart w/ pistachio ice cream

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