

Greens Restaurant

Lunch Friday 20th April

We are now open every evening

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

SET LUNCH (Tues – Sat)

2 courses £12.95 / 3 courses £16.95.

Roast squash soup w/ spiced labne and pumpkin seeds

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

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

Grilled mackerel w/ romesco sauce and padron peppers

Spiced potato and pea samosa w/ spiced onions and raita

Roast fillet of hake w/ king prawns, butterbean & n'duja casserole and lime mayonnaise (£2 supplement)

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

Roast chicken supreme w /dauphinoise, wild mushroom sauce and truffle oil

“Cullen skink” smoked haddock and potato broth w/ braised leeks and lemon oil

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Cauliflower cheese 4.00

Wye Valley asparagus w/ hollandaise 5.00

Desserts

Sticky toffee pudding w/ toffee sauce and cream

Cherry and blueberry sorbet

Crème brulée tart w/ pistachio ice cream

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