

Greens Restaurant

Lunch Friday 21st July

We are now open every evening

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

SET LUNCH (Tues – Sat)

2 courses £12.95 / 3 courses £16.95.

Gazpacho w/ croutons and basil oil

Chicken liver parfait w/ toasted brioche and spiced tomato chutney

Heritage tomato and fig salad w/ serrano ham and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

6oz rump steak w/ garlic butter, chips and salad (£3 supplement)

Salmon fishcakes w/ kohlrabi remoulade and Caesar salad

Braised rabbit ragu w/ pappardelle, peas and orange crumb

Warm chicken salad w/ cous cous, cherries and pea shoots

Roasted romano pepper w/ quinoa salad, broad beans, asparagus and dill yoghurt

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Wye valley asparagus w/ hollandaise 4.00

Desserts

Sticky toffee pudding w/ cream

Eton mess w/ Chantilly cream, maple syrup and Cheddar Valley strawberries

Strawberry and white peach sorbet w/ biscotti

A discretionary 10% service charge is charged to groups of 6 or more

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Warm chicken salad w/ cous cous, cherries and pea shoots

Roasted romano pepper w/ quinoa salad, broad beans, asparagus and dill yoghurt

Sides

Mixed green salad w/ vinaigrette 3.50

Hand cut chips w/ mayonnaise 3.50

Wye valley asparagus w/ hollandaise 4.00

Desserts

Sticky toffee pudding w/ cream

Eton mess w/ Chantilly cream, maple syrup and Cheddar Valley strawberries

Strawberry and white peach sorbet w/ biscotti

A discretionary 10% service charge is charged to groups of 6 or more

Greens Restaurant

Lunch Friday 21st July

We are now open every evening

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

SET LUNCH (Tues – Sat)

2 courses £12.95 / 3 courses £16.95.

Gazpacho w/ croutons and basil oil

Chicken liver parfait w/ toasted brioche and spiced tomato chutney

Heritage tomato and fig salad w/ serrano ham and basil oil

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

Whole roast sardines w/ romesco sauce and padron peppers

6oz rump steak w/ garlic butter, chips and salad (£3 supplement)

Salmon fishcakes w/ kohlrabi remoulade and Caesar salad

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