

Greens Restaurant

Dinner Wednesday 4th 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

Grilled mackerel fillet in escabeche w/ saffron dressing 8.50

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/ butterbean and nduja casserole and lime mayonnaise 8.50

Wild garlic stuffed chicken Kiev w/ cavolo nero and cauliflower cheese 16.50

Baked fillet of sea bream w/ mash, squid ragu, wild garlic & almond pesto 17.00

Whole grilled plaice w/ Café de Paris butter, Wye Valley asparagus and new potatoes 19.00

Wild mushroom & brown rice stuffed cabbage w/ baby caraway potatoes and sour cream 14.50

Roasted pork belly w/ dauphinoise, spring greens and apple sauce 15.50

Beef goulash w/ potato dumplings, sprouting broccoli and thyme crumb 16.00

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Cauliflower cheese 4.00

Truffled mash 4.00

Wye Valley asparagus w/ hollandaise 5.00

Dauphinoise potatoes 4.50

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 in escabeche w/ saffron dressing

Baked fillet of sea bream w/ mash, squid ragu, wild garlic & almond pesto

Wild mushroom & brown rice stuffed cabbage w/ baby caraway potatoes and sour cream

Wild garlic stuffed chicken Kiev w/ cavolo nero and cauliflower cheese

Sticky toffee pudding w/ cream

Coconut and vanilla rice pudding w/ rhubarb compote and clotted cream

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