

Greens Restaurant

Dinner Tuesday 19th June

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

Gazpacho w/ basil oil and croutons 6.00

Ham hash cake w/ poached egg and hollandaise 8.00

Chicken liver parfait w/ rhubarb chutney, pickles and toast 8.00

Spring rolls of shitake mushrooms and bean sprouts w/ peach sauce 8.50

Cornish hot smoked mackerel tostada w/ pickled gooseberries, tomatillo salsa and pico de gallo 8.50

Squid panzanella salad w/ cherry tomatoes, croutons and basil 8.50

Cured salmon w/ confit tomatoes, caper sauce and nasturtium leaves 8.50

Fillet of cod w/ mash, asparagus and brown shrimps, brown butter and herb crumb 16.50

Roast rump of lamb w/ / cous cous, tendertsem broccoli, salsa verde and mint yoghurt 18.50

Chicken breast schnitzel w/ herb & potato salad and pickled cucumber 15.50

Pan fried fillet of sea trout w/ courgette puree, new potatoes, crispy courgette flower and tapenade 18.00

Pecorino béchamel tortelloni in pea sauce w/ broad beans and crispy sweet potato 15.50

Roast duck breast w/ dauphinoise potatoes, chargrilled hispi cabbage and cherry sauce 18.50

Sides

Hand cut chips w/ mayonnaise 3.50

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Wye Valley asparagus w/ hollandaise 5.00

Dauphinoise potatoes 4.50

Heritage tomato and pickled red onion salad 5.00

Buttered new potatoes w/ herb crumb 4.00

SET DINNER (Mon – Thu)

2 courses 17.95 / 3 courses 23.95

Gazpacho w/ basil oil and croutons

Chicken liver parfait w/ rhubarb chutney, pickles and toast

Cornish hot smoked mackerel tostada w/ pickled gooseberries, tomatillo salsa and pico de gallo

Fillet of cod w/ mash, asparagus and brown shrimps, brown butter and herb crumb

Chicken breast schnitzel w/ herb & potato salad and pickled cucumber

Pecorino béchamel tortelloni in pea sauce w/ broad beans and crispy sweet potato

Tiramisu

Vanilla cheesecake w/ strawberry and elderflower compote

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