

Greens Restaurant

Sunday Lunch 10th June

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) 5.50 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.50
Tanqueray negroni 6.95 Pastis Ricard 2.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95
Pistachios 3.50 Marinated olives 3.95*

Kid's Roast 8.00

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

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

Cured salmon w/ confit tomatoes, olives, caper sauce and sesame crackers 8.50

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

Grilled plaice and king prawns w/ fish broth, samphire and saffron aioli 9.00

Roast rump of beef or chicken w/ greens, carrots, roast potatoes and Yorkshire pudding 14.50

Roast rump of lamb w/ / greens, carrots, roast potatoes and Yorkshire pudding 17.50

Nut roast w/ greens, carrots, roast potatoes and Yorkshire pudding 14.50

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

Pan fried fillet of sea trout w/ ricotta stuffed 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

Tenderstem broccoli w/ salsa verde

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

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Roast beef rump or chicken w/ greens, carrots, roast potatoes and Yorkshire pudding

Nut roast w/ greens, carrots, roast potatoes cranberry sauce and Yorkshire pudding

Pan fried fillet of sea trout w/ ricotta stuffed courgette flower and tapenade

Traditional tiramisu

Sticky toffee pudding w/ cream

A discretionary service charge of 10% is added to tables with 6 or more guests

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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 Pastis Ricard 2.95 Aperol Spritz 6.95 Badoit mineral water (75cl) 3.95
Pistachios 3.50 Marinated olives 3.95*

Kid's Roast 8.00

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

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

Cured salmon w/ confit tomatoes, olives, caper sauce and sesame crackers 8.50

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

Grilled plaice and king prawns w/ fish broth, samphire and saffron aioli 9.00

Roast rump of beef or chicken w/ greens, carrots, roast potatoes and Yorkshire pudding 14.50

Roast rump of lamb w/ / greens, carrots, roast potatoes and Yorkshire pudding 17.50

Nut roast w/ greens, carrots, roast potatoes and Yorkshire pudding 14.50

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

Pan fried fillet of sea trout w/ ricotta stuffed 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

Tenderstem broccoli w/ salsa verde

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

Gazpacho w/ basil oil and croutons

Chicken liver parfait w/ rhubarb chutney, pickles and toast

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

Roast beef rump or chicken w/ greens, carrots, roast potatoes and Yorkshire pudding

Nut roast w/ greens, carrots, roast potatoes cranberry sauce and Yorkshire pudding

Pan fried fillet of sea trout w/ ricotta stuffed courgette flower and tapenade

Traditional tiramisu

Sticky toffee pudding w/ cream

A discretionary service charge of 10% is added to tables with 6 or more guests

Greens Restaurant

Sunday Lunch 10th June

Gin

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