

Greens Restaurant

Dinner Sunday 14th April

Vegetarian Menu Available

Gin

HOUSE Gordon's / Tanqueray 25ml / 50ml 2.95 / 5.50

PREMIUM Bath Gin / Sipsmith / Psychopomp / Cotswold Dry / 6 o'clock Gin 25ml / 50ml 3.95 / 7.50

TONIC Schwepp's 1.75 / Fentiman's 2.20 / Fever Tree 2.40

Glass of prosecco (125ml) 5.95 Kir Royale (Blackcurrant, Raspberry or Strawberry) 6.95

Tanqueray negroni 7.95 Aperol spritz 6.95 Badoit mineral water (75cl) 3.95

Pistachios 3.50 Marinated olives 3.95 Padron peppers 4.95

Roast **beetroot soup** w/ goats cheese, dukkah and tarragon oil 7.00

Ham hash cake w/ poached egg and hollandaise 8.50

Crab & leek tart w/ celeriac and herb remoulade 9.50

Chicken liver **parfait** w/ pickles, caramelised onion chutney and toast 8.00

King prawns w/ fried padron peppers, chunky romesco sauce and croutons 9.50

Fillets of **mackerel** w/ escabeche vegetables 9.50

Lentil & walnut pate w/ cornichons, burnt apple puree and focaccia 8.50

Grilled fillet of **salmon** w/ gnocchi, Wye Valley asparagus and wild garlic pesto 17.50

Pan fried **rump of lamb** w/ boulangere potatoes, tenderstem broccoli and mint salsa verde 21.00

Roast **pork** belly w/ confit baby potatoes, king oyster mushroom and beetroot & horseradish relish 16.50

Red lentil & pumpkin **dahl** w/ cumin rice, pistachio, pomegranate and raita 15.50

Beer battered **hake** w/ mushy peas, tartare sauce and chips 16.50

Braised **rabbit** tagliatelle w/ turnip tops, pancetta and citrus zest crumb 16.00

Sides

Hand cut chips w/ mayonnaise 3.50

Cauliflower cheese 4.00/7.00

Severn project salad w/ vinaigrette 3.50

Truffled mash 4.00

Wye Valley asparagus w/ hollandaise 5.00

Tenderstem broccoli w/ wild garlic pesto 4.50

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

Set menu maximum group of twelve

Menu subject to change depending on availability of produce