

Greens Restaurant

Dinner Saturday 20th 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

Pea soup w/ wild garlic pesto and sour cream 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

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

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

King prawns w/ toast avocado, sour cream, keta and dill £9.50

Grilled fillet of **salmon** w/ jersey royals, Wye Valley asparagus and avocado & cucumber puree 17.50

Pan fried **rump of lamb** w/ dauphinoise potatoes, purple sprouting broccoli and mint salsa verde 21.00

Roast **pork** chop w/ harissa roast carrots, cannellini beans and wilted spinach 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

Whole **seabream** w/ Lebanese chickpea salad and roasted tomatoes 18.50

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

Purple sprouting 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