

Greens Restaurant

Lunch Saturday 13th April

We are now open every evening

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

SET LUNCH (*Thu – Sat*)

2 courses £12.95 / 3 courses £16.95.

Roast **beetroot soup** w/ sour cream, sunflower seeds and tarragon oil

Ham hash cake w/ poached egg and hollandaise (£1 supplement)

Crab & leek tart w/ celeriac and herb remoulade

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

King prawns w/ fried padron peppers, chunky romesco sauce and croutons (£2 supplement)

Fillet of **mackerel** w/ escabeche vegetables

Grilled fillet of **salmon** w/ gnocchi, Wye Valley asparagus and wild garlic pesto (£2 supplement)

Roast **pork** chop w/ confit baby potatoes, mushroom puree and beetroot & horseradish relish

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

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

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

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

Tendertsem broccoli w/ wild garlic pesto 4.50

Desserts

Sticky toffee pudding w/ toffee sauce and cream

Dark chocolate, fudge and brandy cherry mousse w/ hazelnut ice cream

Vanilla cheesecake w/ passionfruit sorbet

*A discretionary 10% service charge is applied to tables of six or more
Set menu maximum group of six*