

Greens Restaurant

Lunch Friday 19th 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/ goats cheese, dukkah 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)

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

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

Pan fried **rump of lamb** w/ potato gratin, tenderstem broccoli and mint salsa verde (£3 supplement)

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

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

Beer battered **hake** w/ mushy peas, tartare sauce and chips (£1 supplement)

Rabbit **Tagliatelle** w/ turnip tops, pancetta and tomato sauce

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

Desserts

Sticky toffee pudding w/ toffee sauce and cream

Orange blossom rice pudding w/ lemon curd, rhubarb and pistachios

Rhubarb & custard tart w/ lemon curd

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

Set menu maximum group of six