

Greens Restaurant

Sunday Lunch 14th April

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

Roast **beef rump, pork belly, nut roast or chicken** w/ greens, carrot, roast potatoes and Yorkshire pudding 14.50

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

Roast **lamb rump** w/ greens, carrot, roast potatoes and Yorkshire pudding 21.00

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

SET MENU (Midday – 6pm)

2 courses £19.95 / 3 courses £25.95

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

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

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

Roast **beef rump, pork belly, or chicken** w/ greens, carrot, roast potatoes and Yorkshire pudding

Nut roast w/ greens, carrot, roast potatoes, tomato sauce and Yorkshire pudding

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

Orange blossom rice pudding w/ lemon curd and pistachios

Sticky toffee pudding w/ toffee sauce and cream

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

Set menu maximum group of twelve

Menu subject to change depending on availability of produce