



THE GREEN MENU

Week of 25th March 2024

2 COURSES ~ £18.95

3 COURSES ~ £23.95

TO START

EVESHAM PURPLE SPROUTING BROCCOLI, *Smoked Tomatoes & Crumbled Vegan Feta*

LOCH DUART SALMON TARTARE, *Soy & Sesame*

SAUTEED ADLINGTON FREE RANGE CHICKEN LIVERS, *Tarragon Cream & Toasted Sourdough*

TO FOLLOW

BRIXHAM HAKE, *Creamed Potato & Caper Butter*

FIVE SPICED SLOW COOKED PORK BELLY, *Bok Choi, Chilli & Tamari Broth*

ROSE HARISSA ROASTED CAULIFLOWER, *Red Russian Kale, Pomegranate & Mint*

TO FINISH

CHOCOLATE & ESPRESSO TART, *Vanilla Crème Fraiche*

MATURE CROXTON MANOR CHEDDAR, *Quince & Oatcakes*

CARPACCIO OF BLOOD ORANGE, *Gin & Tonic Sorbet*

We are on a journey of sustainability, supporting producers with regional provenance.

If you know of a local producer, no matter how big or small, please speak to a member of the team.

Nº 131

Gf - Gluten Free Gfa - Gluten Free available Pb - Plant based V - Vegetarian

Please inform your server of any allergies or intolerances before making your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information can be provided upon request.

Please note a discretionary optional service charge of 12.5% will be added to your bill.