



# THE GREEN MENU

*Week of 15th April 2024*

2 COURSES ~ £18.95

3 COURSES ~ £23.95

## TO START

BITTERLEAF SALAD (Pb) *Miso Vinaigrette & Soft Green Herbs*  
BAKED ISLE OF WIGHT TOMATOES (Pb) *on Sourdough Toast with Tarragon & Thyme*  
DEVILLED LAMBS KIDNEYS *Creamed Spinach & Rosemary*

## TO FOLLOW

POACHED LOCH DUART SALMON *Wye Valley Asparagus, Cornish New Potatoes & Wild Garlic Mayonnaise*  
PAPPARDELLE OF RABBIT *Lemon, Crème Friche & Parsley*  
RISOTTO OF COURGETTES (Pb) *Lemon, Mint & Vegan Parmesan*

## TO FINISH

BEENLEIGH BLUE CHEESE *Apple Endive & Walnuts with Oat Crackers*  
BUTTERMILK PUDDING *Wye Valley New Season Rhubarb*  
DARK CHOCOLATE POT (Pb)

## COCKTAIL OF THE WEEK

RHUBARB CRUSH £10 *Homemade Rhubarb Purée, Lemon Juice, Aperol & Gower Gin*

*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.*

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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.