



THE GREENHEAD
HOTEL

Restaurant Week

Starters

Terrine

Chicken, leek & apricot terrine, tarragon emulsion, sourdough (v,gfa)

Beignets

Cheese beignets, jalapeno mayonnaise, parmesan (v)

Crispy Squid

Crispy tarogoshi spiced squid, soy & chilli dipping sauce (gf,df)

Main Courses

Sausage & Mash

WMH lamb & mint sausages, creamed potato, crispy onions, braised red cabbage, red wine jus

Sea Bass

Baked bass, butternut squash, paprika (gf)

Gnocchi

Gnocchi, pumpkin, kale, sage & brown butter sauce (v,gf)

Chicken

Chicken breast, pearl barley, sweetcorn, pickled onion, jus (dfa)

Desserts

Chocolate Mousse

Dark Chocolate mousse, cherry compote (gf)

Pannacotta

Cocounut pannacotta, mango, passionfruit, chilli (gf)

Rice Pudding

Rice pudding, rum soaked fruits (v,gf)

£18 for 2 Courses | £23 for 3 Courses

Gluten free - gf | Dairy free.- df | Dairy Free Available - dfa