

Chef's Specials

Packington Farm Pressed Pork Belly, Chestnut Puree, Cavelo Nero, Heritage Carrot, Potato Straws,
Pork Braising Jus £14.95

Poached and Roasted Breast of Pheasant, Confit Pheasant Leg, Savoy Cabbage and Bacon,
Carrot Puree, Game Chips, Bread Sauce £16.25

Parmesan Crusted Venison Loin, Butternut Squash, Truffle Mash, Crispy Cavelo Nero £16.75

Loin of Cod wrapped in Prosciutto Ham, Butterbean and Wild Mushroom Cassoulet, Celeriac Puree,
Samphire, Poached Egg £15.95

Fillet of Sea Trout, Mushroom Marmalade, Spinach Puree, Fondant Potatoes,
Slow Roasted Cherry Tomatoes, Pea Shoots £15.95

Celeriac, Turmeric, Coconut and Cavelo Nero Curry, Aromatic Rice, Naan Bread £11.95
(add Chicken £3)

Favourites

28 Day Dry Aged 8oz Dunwood Farm Fillet or Rump Steak, Slow Roasted Tomato and Mushroom,
Seasoned Chips £21.95/£15.95

Steak Accompaniments – Peppercorn Sauce, Dovedale Blue, Garlic Butter £1.95
Beer Battered Onion Rings £1.25

Gammon Steak, Slow Roasted Tomato, Pineapple Chutney, Poached Hen Egg,
Seasoned Chips £10.95

Beer Battered Cod, Pea Puree, Homemade Tartar Sauce, Seasoned Chips £10.95

Staffordshire Steak, Ale and Mushroom Pie, Roasted Chantenay Carrots, Greens, Seasoned Chips
£10.95

Chicken or Marinated Lamb 'Rann' Fajitas, Soft Tortilla Wraps, Homemade Guacamole, Salsa,
Sour Cream, Cheese £10.95

(Veg Fajitas £8.95)

Staffordshire Beef Burger (served on Brioche or Ciabatta), Coleslaw, Tomato Jam, Seasoned Chips
£9.95

Add Bacon, Cheese, Blue Cheese or
Chilli (Rating 1,2,3 - see server for details) £0.50

Salads

Caesar Salad – Roasted Chicken, Smoked Bacon, Cos, Herb Croutons, Parmesan Crisp £6.95/£10.95

Roasted Butternut Squash, Pomegranate and Butterbean, Tahini Yoghurt Dressing £6.95/£10.95

Sides £2.25

Seasoned Chips	Beer Battered Onion Rings
Sweet Potato Chips (Add 75p)	Marinated Olives
Skin on Fries	Roasted Chantenay Carrots
Cajun Fries (Add 75p)	Seasonal Greens
Garlic Bread (add cheese £0.50)	

Desserts

Dark Chocolate Brownie, Milk Chocolate Sauce, White Choc Chunk Ice Cream £5.95

New York Style Cheesecake, Rum Syrup, Mandarin Sorbet £5.95

Blueberry and Plum Frangipane, Oat Crumble, Plum Ice Cream £5.95

Sticky Toffee Pudding, Toffee Sauce, Popcorn Brittle, Vanilla Ice Cream £5.95

Dessert Trio - Chocolate Brownie and White Choc Chunk Ice Cream, Sticky Toffee Pudding,
Blueberry and Plum Frangipane and Oat Crumble £6.75

Selection of Cheshire Farm Ice Cream or Sorbet, Shortbread £4.75

Selection of Artisan Cheeses, Grapes, Celery, Chutney £6.75

Liqueur Coffees £4.95

Irish – Jamesons Whisky and Cream

Calypso – Tia Maria and Cream

Baileys Irish – Baileys and Cream

Grand - Grand Marnier and Cream

Hot Drinks

Speciality Italian Coffee Range, made from Freshly Ground Coffee Beans
(served in large 12oz cups) £2.10

White Coffee, Cappuccino, Café Latte, Mocha, Americano, Espresso

English Tea - Pot per person £1.75

Hot Chocolate £2.40

	175ml	250ml	Bottle
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White Wine

Spearwood Chardonnay £4.50 £5.50 £15.95

Australia - Fresh, juicy white with melon fruit flavour and a crisp finish.

Las Ondas Sauvignon Blanc £4.50 £5.50 £15.95

Valle Central, Chile - A fresh, clean and spritzy dry white wine with no shortage of lively fruit.

Lyric Pinot Grigio £4.50 £5.50 £15.95

Italy - A really characterful Pinot Grigio with tempting apricot, peach and melon fruit.

Millstream Chenin Blanc £15.95

South Africa - Light and fresh with an attractive quince and pear character.

Cloud Island Sauvignon Blanc £21.95

New Zealand - Fresh and Juicy with tropical fruit flavours and zingy acidity.

Sparkling Wines

Ponte Aurora Rosé Prosecco £21.95

Italy - Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.

Prosecco Viticoltori Ponte £4.95 (125ml) £21.95

Treviso, Italy - clean, dry and Crisp, with a creamy finish.

Cocktails

Greenway Hall Gin Royale £6.95

Edinburgh Gin Raspberry Liqueur topped with prosecco or Edinburgh Gin Elderflower Liqueur topped with prosecco.

Sex On The Beach £6.95

Vodka, Cranberry Juice, Peach Schnapps and Orange Juice

Porn Star Martini £7.95

Absolut Vodka Vanilla, Fresh Passion Fruit, Orange Juice, served with a side of Prosecco

Mojito £6.95

Bacardi White Rum, Freshly Squeezed Lime Juice, Mint Leaves and Soda

New Amsterdam Cosmopolitan £6.95

New Amsterdam Vodka, Cointreau, Cranberry Juice and Freshly Squeezed Lime Juice

New Amsterdam Mule £6.95

New Amsterdam Vodka, Fever-Tree Ginger Beer Freshly Squeezed Lime Juice and Mint Leaves

Strawberry Daiquiri £6.95

Rum, Strawberry Puree, Lime/Lemon Juice

Champagnes

H Lanvin Brut £36.00

France - Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate.

Veuve Clicquot Yellow Label Brut NV £50.00

Reims, France - A full, dry, rounded champagne of high quality.

Red Wines

Spearwood Shiraz £4.50 £5.50 £15.95

Australia - Youthful and juicy with lots of berry fruits and a touch of spice.

O&E Merlot £4.50 £5.50 £14.95

France - Smooth and mellow with juicy plum favours.

Finco de Oro Rioja £4.75 £6.00 £16.95

Spain - A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas.

Millstream Pinotage £16.95

Western Cape, South Africa - This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety.

Andean Vineyards Malbec £21.95

Argentina - A mid bodied and warming red wine that has a good punch of damson and spice aromas.

Rosé Wines

Millstream Rosé £4.50 £5.50 £14.95

Western Cape, South Africa - Vibrant fruity rosé with intense strawberry flavours.

Jack & Gina Zinfandel Rosé £4.50 £5.50 £15.95

California - Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

Lyric Pinot Grigio Blush £15.95

Italy - A light and delicate Pink Pinot Grigio that is off dry on the palate.

125ml options are also available for wines sold by the glass

Autumn Menu

At Greenway Hall sustainability and traceability is of the upmost importance.. We care and respect all the produce that we use and serve using the freshest ingredients and sourcing from local suppliers where possible.

Our suppliers include – Andrew Woolley Meats - Cannock, W James Butchers – Baddeley Green, Jacksons Butchers – Fenton, Freshview Foods – Wolstanton, Kingfisher Midlands - Birmingham, Dunwood Farm– Longsdon, Harvey and Brockless - Worcester

We cannot guarantee that any dish will be free from traces of nuts. If you require any allergen advice about any of our dishes please ask a server for further details.

Service times - Breakfast 9am - 5pm (8am-5pm Saturday and Sunday)

Lunch Menu 12pm-5pm Main Menu 12pm-9pm

Starters

Seasonal Soup of the Day served with a Freshly Baked Miniature Tin Loaf £4.95

Prawn, Crayfish and Avocado Cocktail, Marie-rose Sauce, Toasted Sourdough £6.25

Chicken Liver Paté, Coronation Chutney Gel, Toasted Sourdough, Micro herb £5.95

Venison and Black Pudding Scotch Egg, Wilted Spinach, Celeriac, Blueberry Gel £6.75

Packington Farm Crispy Pork Belly, Date Puree, Pickled Raisin, Curried Peanut £6.25

Carrot, Ginger and Coriander Fritters, Mint Yoghurt £5.95

Sharers

BBQ Platter - Marinated Lamb 'Rann', Pulled Pork, Cajun Chicken Breast, BBQ Sauce, Coleslaw, Sour Cream, Toasted Brioche, Sweet Potato Chips £13.95

Vegetarian Platter - Carrot, Ginger and Coriander Fritters, Spiced Yoghurt, Garlic Bread, Marinated Olives, Roasted Butternut Squash, Pomegranate and Butterbean £11.95

Nachos – Tortilla Chips, Guacamole, Salsa, Sour Cream, Mature Cheddar £6.95
(add BBQ Pulled Pork £2)

Baked Rosemary and Garlic Camembert, Red Onion Marmalade, Toasted Ciabatta £10.95

Sunday Lunch

Available from 12.00pm Every Sunday

£12.95 2 Course

£15.95 3 Course

...when it's gone it's gone