

175ml 250ml Bottle

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 £14.95

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

Lyric Pinot Grigio £4.50 £5.50 £14.95

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 £19.95

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

Sparkling Wines

Aimery Crémant de Limoux Brut NV £14.95

France - A fruity and fresh sparkling wine that has an excellent mousse and off dry palate.

Ponte Aurora Rosé Prosecco £20.95

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) £20.95

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

175ml 250ml Bottle

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 £19.95

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

Winter 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

Grilled Mackerel, Kedgeree, Curry Sauce, Poached Egg £6.95

Chicken Liver Paté, Beetroot Jam, Toasted Brioche £5.95

Pork and Black Pudding 'Bon Bon', Apple and Honey Sauce £6.25

Panko Breaded Goats Cheese, Tomato and Chilli Jam, Toasted Walnuts £5.95

Sharers

BBQ Platter - Chipotle Beef Chilli, Pulled Pork, Cajun Chicken Breast, Coleslaw, Sour Cream

Toasted Brioche, Sweet Potato Chips £13.95

Vegetarian Platter - Chickpea Fritters, Garlic Bread, Marinated Olives, Roasted Piccolo Parsnip, Beetroot, Pear, Dovedale Blue, Walnut, Dijon Dressing, Panko Breaded Goats Cheese £11.95

Nachos – Tortilla Chips, Guacamole, Salsa, Sour Cream, Mature Cheddar £6.95

(add Chipotle Beef Chilli £2)

Sunday Lunch

Available from 12.00pm Every Sunday

£12.95 2 Course

£15.95 3 Course

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

Chef's Specials

Guinea Fowl– Breast, Confit Leg, Breaded Wing, Beetroot, Leek and Potato Hash,
Whiskey Jus £15.95

Slow Cider Braised Pork Belly, Cauliflower, Cavolo Nero, Cider Jus £14.95

Lamb Shank, Braised Red Cabbage, Seasonal Veg, Smoked Garlic Mash £16.25

'Skrei' Cod Fillet, Smoked Bacon Crust, Bacon Popcorn, Pomme Anna, Parsnip Puree,
Samphire £15.95

Sweet Potato and Coconut Curry, Spiced Basmati Rice, Chickpea Fritters £11.95

Add Chicken £3

Favourites

28 Day Aged 8oz Staffordshire Fillet or Rump Steak, Slow Roasted Tomato,
Seasoned Chips £20.95/£14.95

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 Pureé, Homemade Tartar Sauce, Seasoned Chips £10.95

Staffordshire Steak, Ale and Mushroom Pie, Roasted Root Vegetables, Seasoned Chips £10.95

Chicken or Chipotle Beef Chilli 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 £5.95/£9.95

Roasted Piccolo Parsnip, Beetroot, Pear, Dovedale Blue, Walnut, Dijon Dressing £5.95/£9.95

Sides £2.25

Seasoned Chips

Marinated Olives

Sweet Potato Chips (Add 75p)

Roasted Roots

Beer Battered Onion Rings

Seasonal Greens

Garlic Bread (add cheese £0.50)

Desserts

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

Red Velvet Cheesecake, Cherry Crumble Ice Cream, White Chocolate Shard £5.95

Custard Panna Cotta, Rhubarb, Oat Crumble, Stem Ginger Ice Cream £5.95

Malt, Ale, Treacle Tart, Pecan Brittle, Clotted Cream Ice Cream £5.95

Dessert Trio - Chocolate Brownie , Malt, Ale, Treacle Tart, Red Velvet Cheesecake £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