

	175ml	250ml	Bottle	
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## White Wine

**Rongopai Estate Pinot Gris** N/A N/A £22.95

*Marlborough New Zealand*- Sweet syrupy pears join with honeysuckle in a weighty, yet elegant tango on the palate

**Tooma River Reserve Chardonnay** £4.25 £5.50 £15.95

*Australia* - Grapefruit, lime and melon flavours, with a zesty, crisp citrus balance through to the finish.

**Nandu Sauvignon Blanc** £3.95 £5.00 £14.95

*Chile* - Bright, vibrant lemon and other citrus fruits. Light balanced, fresh with mouth-watering flavour

**Via Nova Pinot Grigio** £4.50 £5.75 £16.50

*Italy* - Lemony on the nose, with a delicious balance in the mouth. Easy-to-drink with a lingering finish.

**Millstream Chenin Blanc** £17.50

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

**Cloud Island Sauvignon Blanc** N/A N/A £23.95

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

## Sparkling Wines

**Nyetimber Classic Cuvée** N/A N/A £45.00

*East Sussex*- A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread from this award winning vineyard

**Via Vai Prosecco** £4.95 125ML £21.95

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

**Chio Rosé Spumante** £4.95 125ML £21.95

*Italy* - Cherry pink in colour with a great sparkle, this off is a light and off-dry sparkling rosé.

## Cocktails

**Greenway Hall Royale** £6.95

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

**Aperol Spritz** £6.95

Aperol Aperitivo, Prosecco and a spritz of soda

**Porn Star Martini** £7.95

Stoli 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

**Cosmopolitan** £6.95

Vodka, Cointreau, Cranberry Juice and Freshly Squeezed Lime Juice

**Moscow Mule** £6.95

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

**Espresso Martini** £6.95

A blend of Kahlua, vodka and espresso coffee with a hint of sugar.

## Champagnes

**Pol Roger Réserve NV** £48.00

Pol Roger Champagnes are loved by many celebrities such as Sir Winston Churchill who even had a vintage named after himself. Pol Roger was also served at the Royal Wedding for Prince William and Kate.

**H Lanvin Rose** £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.

	175ml	250ML	Bottle
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## Red Wines

**Tooma River Shiraz** £4.25 £5.50 £15.95

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

**Trivento Tribu Malbec** 4.95 6.50 18.50

*Argentina* - Vibrant violet in colour, this unoaked Malbec shows of the pure fruit characteristics of the Malbec grape with plum and cherry flavours and a light to medium body .

**Nandu Merlot** £3.95 £5.00 £14.95

*Chile* - Smooth and mellow with juicy plum favours.

**Monologo Rioja Crianza** N/A N/A 19.95

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

## Rosé Wines

**La Promenade Provence** £23.95

*Cote de Provence France* - Aromas of red berries, white blossoms. It is refreshing, elegant with notes of citrus red berries.

**Riptide Zinfandel Rosé** £4.25 £5.50 £15.95

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

**Lyric Pinot Grigio Blush** £4.25 £5.50 £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 utmost 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 – Dunwood Farm– Longsdon, James Butchers – Baddeley Green, Jacksons Butchers – Fenton, Freshview Foods – Wolstanton, Kingfisher Midlands - Birmingham, 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 Smoked Mackerel, Kedgeree, Curry Sauce, Poached Egg £6.95

Chicken Liver Paté, Beetroot Jam, Toasted Brioche £5.95

Marinated Lamb Fritter, Pickle, Fried Green Chilli, Mint Mayo £6.25

Smoked Applewood and Confit Chicken Beignets, Bacon Jam £6.25

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

## Sharers

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

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

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

Butter Poached and Roasted Chicken Breast, Smoked Applewood and Confit Chicken Beignet, Leek Puree, Burnt Leek, Bacon Jam, Hassle back Potato £16.25

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

Lamb Shank, Braised Red Cabbage, Seasonal Veg, Smoked Garlic Mash £16.95

Cod Fillet, Smoked Bacon Crust, Pomme Anna, Celeriac Puree, Poached Egg, Samphire £16.25

Thai Red Curry, Stir Fried Vegetables, Jasmine Rice £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 Piccolo Parsnip, Beetroot, Pear, Dovedale Blue, Walnut, Dijon 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, Salted Maple Pecan Ice Cream £5.95

Blood Orange Cheesecake, Charred Blood Orange, White Chocolate, Toffee Sauce £5.95

Pistachio Frangipan, Oat Crumble, Cherry Ice Cream £5.95

Winter Fruit Eton Mess, Mulled Wine Jelly, Cinnamon Meringue £5.95

Dessert Trio - Chocolate Brownie, Winter Fruit Eton Mess, Blood Orange 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