

### **Specials 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 – Dunwood Farm– Longsdon, W James Butchers – Baddeley Green, Jacksons Butchers – Fenton, Freshview Foods – Wolstanton, Kingfisher Midlands - Birmingham

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.

#### **Starter**

Glazed Pig Cheeks, Celeriac Puree, Wild Mushroom, Granny Smith Apple, Langoustine Bisque 7.50

Game Pie, Pan Fried Wood Pigeon Breast, Beetroot, 7.95

Lemon and Tarragon Arincini, Arrabiata Sauce 6.25

#### **Main**

Poached and Roasted Breast of Pheasant, Confit Pheasant Leg, Savoy Cabbage and Bacon, Carrot Puree, Game Chips, Bread Sauce 16.50

Seaweed Butter Poached Cod, Mushroom Omelette, Pickled Clams, Spinach, Pernod Velouté 16.50

Roasted Venison, Celeriac and Chestnut Puree, Wild Mushroom, Braised Potatoes 18.95

Sweet Potato and Coconut Curry, Cauliflower Fritters, Jasmine Rice 12.95

#### **Dessert**

Lemon Curd Parfait, Green Tea Meringue, Chantilly Cream, White Chocolate Sauce, Orange Tuile 6.75

White Chocolate Fondant, Mixed Fruit Salsa 6.75

