

### Chefs Specials

#### **Rhubarb and Puy Lentil Curry**

Pilau Rice, Home Made Roti Bread 12.95 (V)

Add Pan Roasted Salmon 15.95 or Roast Chicken Breast 15.95

#### **Poached and Roasted Guinea Fowl Breast**

Confit Leg, Spinach and Pearl Barley Risotto, White Onion Puree,  
Marinated Beetroot, Crispy Leeks 17.95

#### **Tagliatelle, Rocket and Basil Pesto**

Sun Dried Tomatoes, Wild Mushrooms 11.95 (v)

Add Panko Breaded Goats Cheese 13.95 or Chicken Parmigiana 15.95

#### **Honey Cured Pork Belly**

Pig Cheek Bon Bon, Dijon and Chive Mash, Cavelo Nero,  
Red Wine and Sage Sauce 16.95

#### **Roasted Skrei Cod Loin**

Celery and Parsley Crust, Tender stem Broccoli, Charred Cucumber,  
Champagne and Horseradish Veloute 17.25

### Salads

Caesar Salad – Roasted Chicken, Smoked Bacon, Cos, Herb Croutons,

Parmesan Crisp 6.95/11.95

Roasted Marmite New Potatoes, Broccoli, Kale and Hazelnut Salad 5.95/10.95 (V)

Add Halloumi 6.95/12.95 or Roast Chicken Breast 6.95/12.95

or Pan Roasted Salmon 14.95

### Favourites

28 Day Aged 8oz Dunwood Farm Steak, Slow Roasted Tomato and Mushroom, Seasoned Chips

Fillet 21.95 Ribeye 19.95 Sirloin 18.95 Rump 15.95

Add Peppercorn Sauce, Blue Cheese Sauce, Garlic Butter, Chilli Butter or Hollandaise 1.95

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

Beer Battered Haddock, Pea Puree, Homemade Tartar Sauce, Seasoned Chips 11.95

Staffordshire Steak, Ale and Mushroom Pie, Seasonal Vegetables, Seasoned Chips 11.95

Fajitas, Soft Tortilla Wraps, Homemade Guacamole, Salsa, Sour Cream, Cheese  
Veg 9.95 Halloumi 11.95 Chicken 11.95 Beef Chilli 12.95

Katsu Chicken Burger, Katsu Mayo, Coleslaw, Kos, Pickled Radish, Toasted Brioche,  
Seasoned Chips 11.95

Staffordshire Beef Burger (Brioche or Ciabatta), Coleslaw, Tomato Chilli Jam, Seasoned Chips 9.95

Add Bacon, Egg, Cheese, Blue Cheese or Scotch Bonnet Chilli (Rating 1,2,3 - see server for details) 0.75

Black Pudding 1.00 Chorizo 1.50 Pulled Pork or Beef Chilli 2.50

Add Extra Beef Burger 3.00

### Sides

Seasoned Chips 2.95

Honey and Thyme Roasted Carrots 2.95

Seasonal Greens 2.95

Sweet Potato Chips 3.45

Garlic Ciabatta 3.25

Garlic Cheese Ciabatta 3.75

Skin on Fries/Cajun 3.25

Creamed Mash 3.25

Beer Battered Onion Rings 2.95

Marinated Olives 3.25

Rustic Breads, Olive Oil, Balsamic Vinegar 3.45

## A la Carte 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, 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.

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

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

### Desserts

Dark Chocolate Brownie, Popcorn Brittle, Pistachio Ice Cream 5.95

Raisin Brioche Bread & Butter Pudding, Rum, Chocolate Shard, Vanilla Ice Cream 6.25

Blood Orange and Almond Panna Cotta, Forced Rhubarb, Peppermint Shortbread 6.75 (V)

Lemoncello Parfait, Raspberry, Lemon Meringue, Yoghurt Crumb 6.95

Selection of Cheshire Farm Ice Cream, Shortbread 4.95

Selection of Artisan Cheeses, Grapes, Celery, Chutney 7.25

### 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 2.30  
White Coffee, Cappuccino, Café Latte, Mocha, Americano, Espresso

English Tea - Pot per person 1.95 Hot Chocolate 2.60

### Starters

Seasonal Soup of the Day served with warm Sourdough 5.25 (v)

Duck Liver Pate, Blood Orange Curd, Walnuts, Toasted Brioche 6.25

Pan Roasted Skrei Cod, Cod Ravioli, Curried Cream, Asparagus 7.45

Seared Ox Tongue, Seaweed Tapenade, Black Pepper Cracker, Hollandaise 7.45

Garden Pea, Garlic and Chilli Fritter, Vegan Mint Yoghurt 5.95 (V)

Panko Breaded Goats Cheese, Tomato Chilli Jam, Toasted Walnuts 6.25 (v)

### Sharers

BBQ Platter - Korean Spiced Pulled Pork, Chipotle Beef Chilli, Katsu Chicken,  
Pea Fritter, Sriracha BBQ Sauce, Coleslaw, Bao Buns 17.95

Vegetarian Platter - Marinated Olives, Red Pepper Hummus, Garlic Wild Mushrooms,  
Rocket and Basil Pesto, Bao Buns, Breaded Goats Cheese 12.95

Nachos – Tortilla Chips, Guacamole, Salsa, Sour Cream, Mature Cheddar 6.95  
Add - Chipotle Beef Chilli 3.00

### Sunday Lunch

Available from 12.00pm Every Sunday 15.95 2 Course 18.95 3 Course...when it's gone it's gone