

Mains

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

Fillet 21.95 Sirloin 18.95 Rump 15.95

Add - Peppercorn Sauce, Blue Cheese Sauce or Garlic Butter 1.95

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, Seasonal Vegetables, Seasoned Chips 10.95

Fajitas, Soft Tortilla Wraps, Homemade Guacamole, Salsa, Sour Cream, Cheese
Veg 8.95 Chicken 10.95 Beef Chilli 11.95

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

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

Wild Mushroom, Parsley Root and Puy Lentil Wellington

Asparagus, Kale and New Potato Pesto Salad 13.95 (v)

Celeriac, Turmeric, Kale and Coconut Curry

Aromatic Rice, Homemade Roti (v)

Vegan 12.95 Haloumi 13.95 Chicken 14.95

Pressed Slow Cooked Staffordshire Lamb

Potato and Mushroom Terrine, Purple Sprouting Broccoli, Savoy Cabbage, Jerusalem Artichoke 16.25

Salsa Verde Crusted Loin of Skrei Cod

Parsley Root Puree, New Potato Fondants, Asparagus, Poached Egg 16.95

Salads

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

Hot Smoked Salmon, Asparagus, New Potato, Heritage Tomato, Lemon Chilli Dressing 7.95/11.95

Marinated Heritage Beetroot, Pickled Walnuts, Apple, Mixed Leaf, Kale Pesto,

Goats Cheese 6.95/10.95 (v)

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

Desserts

Dark Chocolate Brownie, Mint Choc Chip Ice Cream 5.95

Malt, Ale and Treacle Tart, Pecan Brittle, Raspberry Sorbet 5.95

Vanilla Crème Brulee, Strawberry and Rhubarb Salsa, Hazelnut Shortbread 6.25

Gin and Tonic Eton Mess 6.25

Selection of Cheshire Farm Ice Cream, Shortbread 4.95

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 2.10

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

English Tea - Pot per person 1.75 Hot Chocolate 2.40

Spring 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.

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 warm Sourdough 4.95

Chicken Liver Pate, Beetroot, Walnuts, Toasted Brioche 5.95

Smoked Mackerel and Cucumber Roulade, Fennel and Orange Salad, Toasted Sourdough 6.75

Warm Ham Hock Terrine, Pineapple, Mustard Seed, Poached Hen Egg 6.95

Asian Mushroom Potstickers, Spring Onion and Chilli Soy, Rice Noodle Salad 6.25 (v)

Sharers

Crispy Five Spice Roasted Duck

Shredded Cos, Cucumber and Spring Onion, Chinese Pancakes, Plum Sauce 17.95

Baked Rosemary and Garlic Camembert, Red Onion Marmalade, Toasted Sourdough 12.95

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

(Add Chipotle Beef Chilli 3)

Sunday Lunch

Available from 12.00pm Every Sunday 14.95 2 Course 17.95 3 Course...when it's gone it's gone