

Chef's Specials

Butter Poached and Roasted Chicken Breast, Mushroom Puree, Fennel,
Tomato and Mandarin Sauce, Parisienne Potatoes £15.25

Roasted Duck Breast, Wild Garlic Puree, Butternut Squash, Potato confit £16.95

Thyme and Garlic Marinated Lamb Rump, Feta Gnocchi, Minted Pea Puree, Spring Cabbage,
Black Olive, Lamb Jus £17.25

Sweet & Sour Glazed Cod, Shallots, Butternut Squash Noodle Stir-fry, Crispy Noodles £16.95

Sea Trout, Fondant Potato, Langoustine Bisque, Sea Vegetables, Pickled Mussels £16.25

Red Pesto Tagliatele, Sun Dried Tomatoes, Asparagus, Spinach, Garlic Bread £11.95
(add Chicken £3)

Thai Red Curry, Stir Fried Vegetables, Jasmine Rice £11.95 (Add Chicken £3)

Favourites

28 Day Aged 8oz Staffordshire Fillet or Rump Steak, Slow Roasted Tomato and Field Mushroom,
Seasoned Chips £21.95/£15.95

Steak Sauces – Peppercorn, Dovedale Blue, Garlic/Chilli 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 Root Vegetables, 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

Heritage Tomato, Rainbow Chard, Feta, Quinoa Salad, Herb Oil £6.95/£10.95

Fragrant Vegan Asian Thai Rice Noodle Salad 7.25/10.95

Sides £2.95

Seasoned Chips
Sweet Potato Chips (Add 50p)
Skin on Fries/Cajun
Creamed Mash
Garlic Bread (add cheese £0.50)

Beer Battered Onion Rings
Marinated Olives
Honey and Thyme Roasted Carrots
Seasonal Greens

Desserts £5.95

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

Cherry Frangipane, Cherry Sauce, Crystalized Puff Pastry, Clotted Cream Ice Cream
Plum Crumble, Vanilla Custard

Crème Brulee, Rhubarb, Stem Ginger, Pistachio Biscotti

Dessert Trio - Chocolate Brownie, White Chocolate Chunk Ice Cream, Cherry Frangipane,
Plum Crumble £6.75

Selection of Cheshire Farm Ice Cream, Shortbread £4.75

Selection of British 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 mugs) £2.10

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

English Tea - Pot per person £1.60

Hot Chocolate £2.40

	175ml	250ml	Bottle		Bottle
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White Wine

Rongopai Estate Pinot Gris	N/A	N/A	£22.95
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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
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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
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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
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Italy - Lemony on the nose, with a delicious balance in the mouth. Easy-to-drink with a lingering finish.

Millstream Chenin Blanc			£17.50
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South Africa - Light and fresh with an attractive quince and pear character.

Cloud Island Sauvignon Blanc	N/A	N/A	£23.95
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New Zealand - Fresh and Juicy with tropical fruit flavours and zingy acidity.

Sparkling Wines

Nyetimber Classic Cuvée	N/A	N/A	£45.00
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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
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Treviso, Italy - clean, dry and crisp, with a creamy finish.

Chio Rosé Spumante	£4.95 125ML		£21.95
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Italy - Cherry pink in colour with a great sparkle, this off is a light and off-dry sparkling rosé.

Cocktails

Greenway Hall Royale			
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Raspberry Liqueur topped with prosecco or Elderflower Liqueur topped with prosecco.

Aperol Spritz			£6.95
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Aperol Aperitivo, Prosecco and a spritz of soda

Porn Star Martini			£6.95
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Stoli Vodka Vanilla, Fresh Passion Fruit, Orange Juice, served with a side of Prosecco

Mojito			£7.95
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Bacardi White Rum, Freshly Squeezed Lime Juice, Mint Leaves and Soda

Cosmopolitan			£6.95
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Vodka, Cointreau, Cranberry Juice and Freshly Squeezed Lime Juice

Moscow Mule			£6.95
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Vodka, Fever-Tree Ginger Beer Freshly Squeezed Lime Juice and Mint Leaves

Espresso Martini			£6.95
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A blend of Kahlua, vodka and espresso coffee with a hint of sugar.

			£6.95
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Champagnes

Pol Roger Réserve NV			£48.00
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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
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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
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Reims, France - A full, dry, rounded champagne of high quality.

	175ml	250ML	Bottle
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Red Wines

Gabbiano Belleza Chianti Gran Selezione D.O.C.G			£24.50
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Tuscany Italy— Full-bodied Italian red wine with dark fruit, smoke and spice. Pair with rich pasta or meat dishes.

Tooma River Shiraz	£4.25	£5.50	£15.95
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Australia – Youthful and juicy with lots of berry fruits and a touch of spice.

Trivento Tribu Malbec	4.95	6.50	18.50
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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
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Chile - Smooth and mellow with juicy plum favours.

Monologo Rioja Crianza	N/A	N/A	19.95
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Spain – A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas.

Rosé Wines

La Promenade Provence			£23.95
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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
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California - Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

Lyric Pinot Grigio Blush	£4.25	£5.50	£15.95
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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

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 – Andrew Woolley Meats - Cannock, W James Butchers – Baddeley Green, Jacksons Butchers – Fenton, Freshview Foods – Wolstanton, M and J Seafood – Warrington , Kingfisher - 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 a Freshly Baked Miniature Tin Loaf £4.95

Pork Croquettes, Homemade Piccalilli £6.45

Thai Cod Fishcake, Sweet Chilli Sauce, Crispy Noodles £6.45

Chicken Liver Paté, Grape Chutney, Toasted Brioche £5.95

Burrata Mozzarella, Beetroot, Hazelnut Tuile, Lemon Oil £6.95

Asparagus, Crispy Hen Egg, Chorizo, Hollandaise (vegetarian option available) £6.75

Sharers

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

Vegetarian Platter - Red Pesto Hummus, Garlic Bread, Marinated Olives, Heritage Tomato, Rainbow Chard, Feta, Quinoa Salad, Herb Oil £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