

Chef's Specials

Butter Poached Herb Fed Chicken Breast, Carrot Puree, Bourbon Glazed Purple Carrot,
Fennel, Apple, Honey and Walnut £15.95

Herb Crusted Staffordshire Rack of Lamb, Roasted Cauliflower Puree, Potato Terrine,
Purple Sprouting Broccoli, Lamb Jus £17.25

Fillet of Pork and Black Pudding Wellington, Onion and Sage Puree, Savoy Cabbage and Bacon,
Star Anise Jus £16..45

Gin and Elderflower Marinated Salmon, Oriental Broth, Egg Noodle, Julienne Veg £16.25

Sea Bass, Heritage Tomato Salsa, Purple Sprouting Broccoli, Confit Potatoes,
Parmesan and Basil Pesto £16.25

Wild Mushroom, Asparagus, Goats Cheese Cream, Tagliatele £10.95 v (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 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 Root Vegetables, Seasoned Chips £10.95

Chicken or Beef Chili 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

Fragrant Thai Rice Noodle Salad £6.95/£10.95 Add Chicken £1.50/£3

Tuna Nicoise - Seared Tuna Steak, New Potatoes, Green Beans, Black Olives, Anchovy, Egg,
Sun Dried Tomatoes £7.95/£12.95

Sides £2.95

Seasoned Chips

Beer Battered Onion Rings

Sweet Potato Chips (Add 50p)

Marinated Olives

Skin on Fries/Cajun

Honey and Thyme Roasted Carrots

Creamed Mash

Seasonal Greens

Garlic Bread (add cheese £0.50)

Desserts

Dark Chocolate Brownie, Milk Chocolate Sauce, Mint Chocolate Chip Ice Cream £5.95

Pimms Jelly, Summer Fruits, Elderflower Cream, Raspberry Sorbet £5.95

Strawberry and Basil Brulee, White Chocolate Crumble, Macerated Strawberries £5.95

Pecan Pie, Blueberry Puree, Clotted Cream Ice Cream £6.25

Dessert Trio - Chocolate Brownie, White Chocolate Chunk Ice Cream, Pimms Jelly, Pecan Pie £6.75

Selection of Cheshire Farm Ice Cream or Sorbet, 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 cups) £2.10

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

English Tea - Pot per person £1.75

Hot Chocolate £2.40

	175ml	250ml	Bottle
--	-------	-------	--------

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			£23.95
-------------------------------------	--	--	--------

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

Sparkling Wines

Nyetimber Classic Cuvée			£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			£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			£6.95
--------------------------	--	--	-------

Stoli Vodka Vanilla, Fresh Passion Fruit, Orange Juice, served with a side of Prosecco

Mojito			£7.95
---------------	--	--	-------

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
--	-------	-------	--------

Red Wines

Gabbiano Belleza Chianti Gran Selezione D.O.C.G			£27.50
--	--	--	--------

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
---------------------------	-------	-------	--------

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.

La Joya Gran Reserva	N/A	N/A	19.95
-----------------------------	-----	-----	-------

Chile – Full-bodied wine with aromas and flavours of blackberries, figs and notes of black pepper and black tea.

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

Summer 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 – Andrew Woolley Meats - Cannock, W James Butchers – Baddeley Green, Jacksons Butchers – Fenton, Freshview Foods – Wolstanton, Kingfisher Midlands - Birmingham, Dunwood Farm– Longsdon

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

Asian Spiced Beef Short Rib, Red Cabbage Slaw, Sesame Dressing £6.95

Chicken Liver Paté, Fennel and Orange Jam, Toasted Brioche £5.95

Braised Monkfish Tortellini, Red Pepper and Almond Sauce, Crispy Smoked Bacon £6.95

Yoghurt, Lemon Grass and Basil Marinated Cod, Tomato and Coconut Bisque, Puffed Wild Rice £6.75

Curried Cauliflower Samosas, Yellow Lentil Dahl £6.25

Sharers

BBQ Platter - Chipotle Beef Chilli, Asian Spiced Beef Short Rib, Cajun Chicken Breast, BBQ Pulled Pork, Red Cabbage Slaw, Sweetcorn Relish, Sour Cream, Tortilla Wraps £16.95

Vegetarian Platter - Curried Cauliflower Samosas, Yellow Lentil Dahl, Red Cabbage Slaw, Sesame Dressing , Thai Rice Noodle Salad £11.95

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