

Favourites

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, Dovedale Blue 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, Roasted Root 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

Thai Red Curry, Stir Fried Vegetables, Jasmine Rice

Vegan 11.95 Haloumi 13.95 Chicken 14.95

Masala Curry, Sag Aloo, Homemade Roti Flatbread

Indian Spice Crusted Lamb Shank 16.95 Curried Cauliflower Steak 13.95

Dunwood Farm Braised and Roasted Belly Pork, Cheek Croquette.

Cauliflower, Tender stem Broccoli 16.25

Roasted Cod Loin, Wild Mushroom, Butterbean and Chorizo Casserole, Langoustine Bisque 16.95

Salads

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

Smoked Mackerel, Beetroot, Green Lentil, Horseradish, Mixed Leaf 6.95/10.95

Fragrant Asian Thai Rice Noodle Salad (v) 7.25/10.95 (Add Chicken 1/2)

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

Desserts

Dark Chocolate Brownie, White Choc Chunk Ice Cream 6.25

Sticky Toffee Pudding, Toffee Sauce, Popcorn Brittle, Vanilla Ice Cream 6.25

Oat Milk Panna Cota, Whiskey sours, Berry Granola, Blackcurrant Sorbet 6.25

Pain au Chocolate Bread and Butter Pudding, Apricot Glaze, Custard 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

Winter 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 Jam, Toasted Brioche 5.95

Lime and Coriander Crab cake, Bloody Mary Ketchup 6.75

Braised Beef Shin, Spinach Crust, Veg Casserole, Cauliflower Puree 6.95

Smoked Applewood Cheddar Beignets, Tomato Fondue 6.25

Sharers

Charcuterie Board - Cured British Meats, Chicken Liver Pate, Piccalilli, Olives, Tomato Chilli Jam, Smoked Applewood Cheddar Beignets, Toasted Ciabatta 16.95

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