The Green Room

Food Menu



Starters and Sharers

Chef's Soup £8.00

Ask for today's soup special. Served with crusty sourdough baguette. (V, VE available on request)

Soup & Sandwich £11.00

A bowl of today's warming soup special with a cheese θ ham sourdough toastie.

Chef's Quiche £12.00

Slowly baked with vintage cheddar, red onion jam & local free-range eggs. Served with dressed watercress. (V)

Smoked Salmon Plate £13.00

Beetroot & horseradish, brown bread.

Chicken Liver Parfait £10.00

Red onion relish, dressed salad, handmade mini brioche roll.

 $\begin{array}{ccc} & & Small & Large \\ Olives \, \& \, Cheese & \& 14.00 & \& 27.00 \end{array}$

Marinated Nocarella olives with local cheese, bread δ crackers. (V)

We recommend pairing with Cantinia di Negrar Appassimento which has sweet flavours that rounds out bold, aged cheeses

Charcuterie £18.00 £28.00

North Yorkshire salami, chorizo & coppa with olives, toasted focaccia, oils & vinegars.

Mezze £18.00 £28.00

Hummus, chermoula, taramasalata, grilled flatbread, dips, roast peppers ϑ olives. (V ϑ VE)

Bread Board £8.00

Freshly baked breads with Durham butter & sea salt. (V, VE available on request)

Classics

Chicken Escalope £16.00

Crispy fried chicken with aged Parmesan, gremolata & fries.

We recommend pairing with our fresh False Bay Chenin, that keeps the flavours bright and balanced

Slow-Braised Winter Stew £18.00

Served with winter greens, mash or proper chips.

We recommend pairing with The Listening Station's Malbec to compliment the stew's rich, slow-cooked flavours

Geordie Bangers £18.00

Local "Geordie" sausages, burnt butter mash, charred hispi cabbage & jus.

Northern Fish & Chips £18.00

Classic North East haddock in crispy yeast batter with chips, lemon ϑ tartare. Add mushy peas (V) £2 extra.

Ravioli of Hot Honey & Taleggio £19.95

With greens & brown butter sauce. (V)

We recommend pairing with our Mont Rocher Viognier's floral fruit that smooths out sweet honey and creamy cheese

Himalayan Salt-Aged Steak

Served with dressed watercress, proper chips ϑ peppercorn sauce. Add an alternative sauce from the list opposite.

We recommend pairing with Cline Cellars Zinfandel, which matches the steak's smoky depth

Rump £27.00 Fillet £39.00

Sandwiches and Burgers

Steak Sandwich £17.00

Himalayan salt-aged steak, red onion jam & crispy shallots with fries.

The Green Room Truffled 'Club' £16.00

Lemon & thyme grilled chicken, crispy pancetta, gem lettuce & tomato with homemade truffle mayo on sourdough with fries.

Wagyu Beef Burger £21.00

Streaky bacon, pickle burger sauce & cave-aged cheddar with fries.

Hummus Flatbread £8.00

Rocket, pomegranate & gremolata (V & VE)

Salads

Charred Hispi Cabbage

Charred hispi cabbage, sautéed potatoes & gremolata. (V, VE)

Warm Winter Salad

Braised chicory ϑ gem lettuce, crispy croutes, beetroot ϑ potatoes with our house dressing. (V, VE)

Pickled Beetroot & Hummus £9.00

Soused beetroots with hummus & EVOO & croutes. (VE)

Salad Paysanne

Freshly picked salad leaves filled with bits and bobs of loveliness, dressed with our house dressing. (VE available on request)

Green (V) £11.00 Meat £14.00 Fish £14.00

Desserts

£16.95

£14.95

Vanilla Crème Brûlée

Homemade shortbread biscuit to dunk. (V)

Sour Cherry & Almond Tart

With orange Chantilly cream. (V)

Newcastle Brown Ale Sticky Toffee Pudding

With vanilla bean ice cream.

Slow-Cooked Apple Tort

With vanilla bean custard. (V)

Hot Chocolate Fondant

With salted caramel ice cream.

Classic Cheese Board (£4 Supplement)

Local cheese with the usual & unusual suspects. (V)

Lemon, Chia & Pistachio Cake

Lemon sponge with mixed fruit jam, lemon filling & pistachio nuts. (VE)

£8.00

Sides £4.00 Sauces Fries (V) Peppercorn £4.00 Truffle Fries Gremolata (V) £2.00 Proper Chips (V) Truffle Mayonnaise (V) £1.00 Mixed Salad (V) Roasting Jus £2.00 Buttered Mash (V) £2.00

FOOD ALLERGY NOTICE

tree nuts, fish and shellfish.

within our dishes.

Please be advised that food prepared here may contain

these ingredients: milk, eggs, wheat, soybean, peanuts,

Please scan the QR code for further details of allergens

Children's Menu

2 Courses £9.00 | 3 Courses £12.00

Starters

Crispy Potato Skins (V)

Cheese Fondue with Dippy Breads (V)

Chef's Soup with Warm Bread

Mains

Mini Wagyu Cheeseburger & Fries

Steak & Chips (£3 Supplement)

Fish & Chips

Tomato Pasta topped with Cheese (V)

Pudding

Warm Cookie Dough & Ice Cream (V)

Chocolate Brownie with Vanilla Ice Cream (V)

Ice Cream Selection (Choice of two flavours)

All food provided by our catering partner Texture NCL Ltd at The Green Room and catered events at the Theatre is sold by NTR Green Room Limited as agent for and on behalf of Texture NCL Ltd

