

# The Green Room

Food Menu



Food by  
**TEXTURE**

Starters and Sharers			Classics		Salads			Desserts				
Chef's Soup			£8.00		Chicken Escalope			£16.00		Vanilla Crème Brûlée		
Ask for today's soup special. Served with crusty sourdough baguette. (V, VE available on request)					Crispy fried chicken with aged Parmesan, gremolata & fries. We recommend pairing with our fresh False Bay Chenin, that keeps the flavours bright and balanced					Homemade shortbread biscuit to dunk. (V)		
Soup & Sandwich			£11.00		Slow-Braised Winter Stew			£18.00		Sour Cherry & Almond Tart		
A bowl of today's warming soup special with a cheese & ham sourdough toastie.					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					With orange Chantilly cream. (V)		
Chef's Quiche			£12.00		Geordie Bangers			£18.00		Newcastle Brown Ale Sticky Toffee Pudding		
Slowly baked with vintage cheddar, red onion jam & local free-range eggs. Served with dressed watercress. (V)					Local "Geordie" sausages, burnt butter mash, charred hispi cabbage & jus.					With vanilla bean ice cream.		
Smoked Salmon Plate			£13.00		Northern Fish & Chips			£18.00		Slow-Cooked Apple Tort		
Beetroot & horseradish, brown bread.					Classic North East haddock in crispy yeast batter with chips, lemon & tartare. Add mushy peas (V) £2 extra.					With vanilla bean custard. (V)		
Chicken Liver Parfait			£10.00		Ravioli of Hot Honey & Taleggio			£19.95		Hot Chocolate Fondant		
Red onion relish, dressed salad, handmade mini brioche roll.					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					With salted caramel ice cream.		
Olives & Cheese			Small £14.00 Large £27.00		Himalayan Salt-Aged Steak					Classic Cheese Board (£4 Supplement)		
Marinated Nocarella olives with local cheese, bread & crackers. (V) We recommend pairing with Cantinia di Negrar Appassimento which has sweet flavours that rounds out bold, aged cheeses					Served with dressed watercress, proper chips & peppercorn sauce. Add an alternative sauce from the list opposite. We recommend pairing with Cline Cellars Zinfandel, which matches the steak's smoky depth					Local cheese with the usual & unusual suspects. (V)		
Charcuterie			£18.00 £28.00		Rump £27.00 Fillet £39.00					Lemon, Chia & Pistachio Cake		
North Yorkshire salami, chorizo & coppa with olives, toasted focaccia, oils & vinegars.										Lemon sponge with mixed fruit jam, lemon filling & pistachio nuts. (VE)		
Mezze			£18.00 £28.00		Sandwiches and Burgers					Children's Menu		
Hummus, chermoula, taramasalata, grilled flatbread, dips, roast peppers & olives. (V & VE)					Steak Sandwich			£17.00		2 Courses £9.00   3 Courses £12.00		
					Himalayan salt-aged steak, red onion jam & crispy shallots with fries.					Starters		
					The Green Room Truffled 'Club'			£16.00		Crispy Potato Skins (V)		
					Lemon & thyme grilled chicken, crispy pancetta, gem lettuce & tomato with homemade truffle mayo on sourdough with fries.					Cheese Fondue with Dippy Breads (V)		
					Wagyu Beef Burger			£21.00		Chef's Soup with Warm Bread		
					Streaky bacon, pickle burger sauce & cave-aged cheddar with fries.					Mains		
					Hummus Flatbread			£8.00		Mini Wagyu Cheeseburger & Fries		
					Rocket, pomegranate & gremolata (V & VE)					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)		



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