

The Green Room

Food Menu



Food by
TEXTURE

Starters and Sharers			Classics			Salads			Desserts		
Chef's Soup			Chicken Escalope			Charred Hispi Cabbage			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. <i>We recommend pairing with our fresh False Bay Chenin, that keeps the flavours bright and balanced</i>			Charred hispi cabbage, sautéed potatoes & gremolata. (V, VE)			Homemade shortbread biscuit to dunk. (V)		
Soup & Sandwich			Slow-Braised Winter Stew			Warm Winter Salad			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. <i>We recommend pairing with The Listening Station's Malbec to compliment the stew's rich, slow-cooked flavours</i>			Braised chicory & gem lettuce, crispy croutes, beetroot & potatoes with our house dressing. (V, VE)			With orange Chantilly cream. (V)		
Chef's Quiche			Geordie Bangers			Pickled Beetroot & Hummus			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.			Soused beetroots with hummus & EVOO & croutes. (VE)			With vanilla bean ice cream.		
Smoked Salmon Plate			Northern Fish & Chips			Salad Paysanne			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.			Freshly picked salad leaves filled with bits and bobs of loveliness, dressed with our house dressing. (VE available on request)			With vanilla bean custard. (V)		
Chicken Liver Parfait			Ravioli of Hot Honey & Taleggio			Green (V) £11.00 Meat £14.00 Fish £14.00			Hot Chocolate Fondant		
Red onion relish, dressed salad, handmade mini brioche roll.			With greens & brown butter sauce. (V) <i>We recommend pairing with our Mont Rocher Viognier's floral fruit that smooths out sweet honey and creamy cheese</i>						With salted caramel ice cream.		
Olives & Cheese		Small £14.00 Large £27.00	Himalayan Salt–Aged Steak			Sides			Classic Cheese Board (£4 Supplement)		
Marinated Nocarella olives with local cheese, bread & crackers. (V) <i>We recommend pairing with Cantinia di Negrar Appassimento which has sweet flavours that rounds out bold, aged cheeses</i>			Served with dressed watercress, proper chips & peppercorn sauce. Add an alternative sauce from the list opposite. <i>We recommend pairing with Cline Cellars Zinfandel, which matches the steak's smoky depth</i>			Fries (V)			Local cheese with the usual & unusual suspects. (V)		
			Rump £27.00 Fillet £39.00			Truffle Fries			Lemon, Chia & Pistachio Cake		
Charcuterie		£18.00 £28.00				Proper Chips (V)			Lemon sponge with mixed fruit jam, lemon filling & pistachio nuts. (VE)		
North Yorkshire salami, chorizo & coppa with olives, toasted focaccia, oils & vinegars.						Mixed Salad (V)					
						Buttered Mash (V)					
Mezze		£18.00 £28.00				Sauces			Children's Menu		
Hummus, chermoula, taramasalata, grilled flatbread, dips, roast peppers & olives. (V & VE)			Sandwiches and Burgers			Peppercorn			2 Courses £9.00 3 Courses £12.00		
			Steak Sandwich			Gremolata (V)			Starters		
			Himalayan salt–aged steak, red onion jam & crispy shallots with fries.			Truffle Mayonnaise (V)			Crispy Potato Skins (V)		
			The Green Room Truffled 'Club'			Roasting Jus			Cheese Fondue with Dippy Breads (V)		
			Lemon & thyme grilled chicken, crispy pancetta, gem lettuce & tomato with homemade truffle mayo on sourdough with fries.						Chef's Soup with Warm Bread		
			Wagyu Beef Burger								
			Streaky bacon, pickle burger sauce & cave-aged cheddar with fries.						Mains		
			Hummus Flatbread						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)		
Vegetarian (V) Vegan (VE)											



FOOD ALLERGY NOTICE
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Bar Menu

TGR Sausage Roll £6.00

Pork & apple with caramelised apple ketchup.

Crispy Cod Tails £8.00

Tartare sauce & EVOO.

Craster Kippers Scotch Egg £8.00

Gremolata.

Chicken Liver Parfait £7.00

Toasted brioche, crispy onions & jam.

Asian Style Crispy Chicken £8.00

Spring onion & chilli.

Rare Roast Beef £9.00

Horseradish & beef fat butter toast.

Hummus Flatbread (V) £8.00

Pomegranate, rocket & gremolata.

Bar Cake Domes

Weekly specials £4.95



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Pre Theatre Set Menu

2 Courses £23.95 | 3 Courses £29.95

Starters

Chicken Liver Parfait

Red onion relish, dressed salad & mini brioche roll.

Chef's Soup (V)

Served with sourdough baguette.

Mains

Rump Steak

Served with dressed watercress, proper chips & peppercorn sauce.

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

Ravioli of Hot Honey & Taleggio (V)

With greens & brown butter sauce.

We recommend pairing with our Mont Rocher Viognier. It's floral fruit, smooths out honey and creamy cheese

Desserts

Vanilla Crème Brûlée (V)

Homemade shortbread biscuit to dunk.

Sour Cherry & Almond Tart (V)

With orange Chantilly cream.



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Sunday Roasts

1 Course £20.00 | 2 Courses £27.00 | 3 Courses £31.00

Served every Sunday, 12pm – 5pm.

Enjoy a comforting, traditional Sunday meal at Texture at The Green Room, where local ingredients and slow-cooked dishes create the perfect roast experience.

Starters

Chicken Liver Parfait

Smooth and rich parfait served with red onion relish, dressed salad, and handmade mini brioche roll.

Smoked Salmon Plate

Delicate smoked salmon with beetroot and horseradish, accompanied by brown bread and crème fraîche.

Truffled Mushrooms (V)

Sautéed mushrooms in creamy truffle and tarragon sauce on toasted brioche.

Chef's Soup (V)

A warming bowl of the chef's freshly prepared soup of the day. Served with crusty, freshly baked bread.

Mains

All served with the usual suspects, seasonal vegetables, Yorkshire puddings & roasting jus.

Herb Roast Chicken Supreme

*Our Mont Rocher Viognier adds a soft touch of floral richness to the roast.
Add a bottle for £36.00*

Slow Roast Crispy Belly Pork

*We recommend pairing with our zesty Domaine de Vedilhan Sauvignon Blanc,
it keeps the pork fresh and lively. Add a bottle for £30.00*

16-Hour Slow Braised Beef Brisket

*Try it with the velvety Cantina di Negrar Appassimento Rosso leans into those
big, beefy flavours. Add a bottle for £42.00*

Rare Roast Sirloin of Beef (Supplement £5)

*A classic Bordeaux from Chateau Carcanieux cuts through the beef with
earthy depth. Add a bottle for £50.00*

Roast Root Vegetable Gratin (V)

*Calusari Pinot Noir brings a lightness that plays nicely with earthy, roasted roots.
Add a bottle for £32.00*

Desserts

Sour Cherry & Almond Tart (V)

Tangy sour cherries & almond tart, with orange chantilly cream.

Newcastle Brown Ale Sticky Toffee Pudding (V)

Rich toffee sponge with butterscotch sauce and vanilla ice cream.

Slow Cooked Apple Torte (V)

Slow-baked apple layers in flaky pastry with vanilla bean custard.

Hot Chocolate Fondant (V)

Molten-centred chocolate dessert with vanilla bean ice cream.

Sides

£5.00

Cauliflower Cheese (V)

Classic baked cauliflower in creamy cheddar sauce.

Seasonal Vegetables (V)

Chef's selection of market-fresh vegetables.

Wrapped-up Piggies

Mini sausages wrapped in streaky bacon.

Pork, Apricot, Leek & Sage Stuffing

Fragrant and savoury stuffing blend.

Extra Roasting Gravy £1.50



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Festive Menu

2 Courses £32.00 | 3 Courses £36.95

Starters

Celeriac Velouté

Served with Celeriac Crisps, EVOO & Artisan Bread (V)

Ham Hock Terrine

With Pease Pudding, Croutes & Chicory

Gin & Juniper-Marinated Salmon

Crème Fraîche, Cucumber & Focaccia

Twice-Baked Cheese Soufflé (V)

Mains

Truffle Butter-Roasted Turkey

Served with all the traditional trimmings

14-Hour Slow-Braised Brisket of Beef

*Creamy Mash, Stewed Root Vegetables
& Thyme Roasting Juices*

Grilled Sea Bass Fillet

*Sautéed Baby Potatoes, Sprout Tops & Pancetta,
Sauce Messine*

Ravioli of Hot Honey & Taleggio

Butternut Purée, Cavolo Nero & Sage Beurre Noisette (V)

Desserts

Dark Chocolate Fondant

With Candied Hazelnuts & Vanilla Ice Cream (V)

Spiced Apple Crumble

Served with Homemade Custard (V)

Chef's Homemade Christmas Pudding

*Orange and Cranberry-infused,
with Warm Brandy Sauce (V)*

Grandad's Boozy Christmas Cake

Served with Wensleydale Cheese (V)

Vegetarian (V)

Kids Festive Menu

2 Courses £9.00 | 3 Courses £12.00

Starters

Cheese Fondue with Dipping Breads (V)

Soup of the Day with Warm Bread

Mains

Geordie Bangers Sausage & Mash

Tomato Pasta Topped with Cheese (V)

Mini Turkey Dinner with all the Trimmings

Desserts

Chocolate Brownie with Vanilla Ice Cream (V)



Ice Cream Selection – choice of two flavours (V)



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