



The Green Room

Food by
TEXTURE

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



FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.
Please scan the QR code for further details of allergens within our dishes.