



FESTIVE MENU

AVAILABLE FROM 29TH NOVEMBER - 29TH DECEMBER

AA

THE GREENHEAD

HOTEL

Flight of Beer £5.50

1/3 pint of each local ales served on a wooden board

APERITIFS

Mulled Wine £6.95

Traditional mulled wine, sliced orange & cinnamon stick

0% G&T £6.35

0% tanqueray gin & local Fentimans Indian tonic

SNACKS / PRE-STARTERS

Smoked Almonds £4

Baked whole almonds finished with a smoked flavour seasoning (gf,v).

Arancini £5.50

Mushroom, mascarpone, truffle mayonnaise, parmesan (v)

Cod Cheeks £5.50

Crispy cod cheeks, curried mayonnaise, picked shallot (df)

Frickles £5.50

Fried pickles, smoked paprika, dill mayonnaise (df)

Olives £4

Gordal pitted olives, guindilla chilli (gf,v)

Chicken £5.50

Buttermilk chicken, hot sauce, ranch dressing



STARTERS

Soup £8**

Celeriac & chestnut soup, lovingly artisan sourdough, winter tarn salted butter (v, dfa, gfa)

Souffle £12

Smoked haddock twice baked souffle, leek & potato cream, chive oil

Fishcake £8**

Fishcake, seaweed salad, black sesame mayonnaise (df)

Parfait £8**

Chicken liver parfait, onion marmalade, pickled carrot, sourdough (gfa)

Scallop £13

Pan fried scallop, salt baked parsnip, pomegranate (gf, dfa)

Cheese £9

Cheese beignets, caramelised onion & beer ketchup, parmesan (v)

SIDES

Handcut Chips | Skinny Fries | Onion Rings | House Salad | Buttered Greens | Creamed Potato... All £4

Truffle & Parmesan Chips | Truffle & Parmesan Fries | Pigs In Blankets All £5

PRE-FIX DEAL

**STARRED ITEMS ARE INCLUDED IN OUR PRE-FIX DEAL DURING SERVING TIMES (WED-SAT ONLY)

2 COURSE FOR £25

3 COURSE FOR £30

MAIN COURSE

Vension £21**

Venison cottage pie, Appleby cheddar, honey roasted baby roots

Pheasant £26

Hayton estate pan roasted pheasant breast, leg croquette, parsnip, savoy cabbage, confit potato, jus (dfa)

Cauliflower £22

Cauliflower steak, tikka sauce, lemon yoghurt, pickled grapes, puffed rice, herb basmati (v, gf, dfa)

Turkey £20**

Turkey Breast, Northumberland honey roasted roots, creamed & roasted potatoes, pigs in blankets, cranberry stuffing, gravy (gf, dfa)

Fish & Chips £19**

Beer battered fish of the day, mushy peas, homemade tartare sauce, chips (df)

Burger £19**

Beef patty, blue cheese, onion marmalade, truffle mayonnaise, brioche bun, handcut chips

Ravioli £19**

Mushroom & truffle ravioli, parmesan cream, fresh truffle, parmesan (v)

Chicken Schnitzel £19**

Chicken schnitzel, caper & lemon butter sauce, skinny fries, leaves (dfa)

Coley £26

Coley, creamed potato, langoustine bisque, cider braised hispi (gf)

WMH Steaks

Local WMH Butcher steaks, served with Thyme tomatoes, Portobello mushroom, handcut chips, choice of sauce: Pink Peppercorn, Shallot & blue cheese, Bernaise (dfa, gfa)

8oz Rump £24 | 8oz Ribeye £29

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | GFA- can be adapted to be gluten free |

DFA- can be adapted to be dairy free | MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER BEFORE PAYING IF YOU WISH TO OPT OUT.. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.