



AL A CARTE MENU



THE GREENHEAD

HOTEL

Flight of Beer £5.50

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

APERITIFS

Gin Cooler £9.50

Gin, lychee liqueur, elderflower, lemon, soda, cucumber

Orchard Fizz £8.50

Gin, apple liqueur, apple juice, lemon, soda, apple



SNACKS / PRE-STARTERS

Olives £4

Gordal pitted olives, guindilla chilli (v)

Croquettes £5.50

Pork & Chorizo croquettes, spiced apple puree (df)

Cod Cheeks £5.50

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

Frickles £5.50

Fried pickles, smoked paprika, dill mayonnaise (df)

Smoked Almonds £4

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

Dumplings £5.50

Cheddar dumplings, green tomato chutney (v)

STARTERS

Carrot £9

Smoked carrot, horseradish curd, pickled walnut, crispy sage (v,gfa)

North Sea Crab £11

North sea crab, watermelon, san marzano tomatoes, elderflower, pickled fennel (df, gf)

Souffle £12

Appleby eden cheddar souffle, Northumberland wild garlic cream (v)

Terrine £11

Ham hock terrine, crispy smoked eel, apple, sourdough crisp

MAIN COURSE

Lamb £28

Lamb rump, lamb belly, spring vegetables, white onion puree, potato terrine, lemon & mint dressing, jus (gf)

Chicken £23

Pan seared chicken breast, chicken fat hasslebacks, hen of the woods, black garlic puree, peas, asparagus, leek jus

Cauliflower 'Steak' £19

Pan seared cauliflower 'steak', marmite & truffle butter, caramelised cauliflower, dashi cream, charred purple sprouting broccoli (v, dfa, gfa)

Halibut £28

Pan seared halibut, savoy cabbage, cauliflower mushroom, sea herbs, enoki mushroom, smoked mussel dashi (gfa, dfa)

STEAKS (dfa, gfa)

8oz Rump £24 | 8oz Ribeye £29

Served with Thyme tomatoes, Portobello mushroom, handcut chips, choice of sauce:

Pink Peppercorn, Shallot & blue cheese, Red wine jus, Diane, Bernaise

30 oz Cote de Boeuf -

(For 2 people) £70

Served with Thyme tomatoes, Portobello mushroom, Watercress, a choice of 3 sides and a choice of 2 sauces

Pink peppercorn, Shallot & blue cheese, Red wine jus, Diane, Bernaise

Cote de Boeuf:

Pre-ordering at least 24hrs in advance is highly recommended to avoid disappointment

SIDES

Handcut Chips/ Skinny Fries £4

Truffle & Parmesan Chips/Fries £5

Roasted miso & sesame Hispi Cabbage £4

Onion Rings £4 House Salad £4

Buttered Greens £4. Nduja Greens £5

STEAK NIGHT

2 x Rump or Cauliflower 'steak', 2 x 125ml house wine for £40

OR upgrade to ribeye for extra £5pp every Thursday during serving times

FISH FRIDAY

2 x fish & chips for £25 every Friday during serving times

V- Vegetarian GF- Gluten Free DF- Dairy Free GFA- can be adapted to be gluten free DFA- can be adapted to be dairy free
PLEASE 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 IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.