

The Green Room

Sample menu from our Head Chef Edward Dutton.

Menu changes as the market does in order to provide the best price and flavour!

Glass of Prosecco – £6.50

Bacon and Onion Brioche, Rosemary and Milk Loaf £2.50

Paleta Imberico D.O. Ham Belotta Riserva Shoulder, 2 years cure £12.95

Gordial Olives £2.95

Duck Egg, Potato, Celeriac. Truffle £12.50

Beetroot, Balsamic, Belper Knolle £7.50

Salt Baked Artichokes, Trompette Mushrooms, Shallot £7.50

(Truffle supplement £5)

Organic Salmon, Cauliflower, Cucumber £8.50

Cornish Mackerel, Avocado, Sesame £7.95

Pollock, Fennel, Potato £7.95

Rose Veal, Celeriac, Truffle £13.95

Pork, Carrot, Tarragon £10.95

Lable Anglaise Chicken, Pumpkin Risotto £11.50

Chocolate Cremeux, Macadamia, Stout £7.50

Lemon Posset, Meringue, Blueberry £6.50

New York Cheese Cake, Rhubarb £6.50

Cheese from Jumi £9.50

THE GREEN ROOM WINES

Bubbles

Prosecco Superiore Extra Dry nv, Ghisolana, Veneto
£6.50/£34.00

White

La Sauvignole Sauvignon Blanc, Raymond Morin 2013, Loire Valley
£6.25/£24.00

Chablis, Domaine Garnier & Fils 2012, Burgundy
£9.00/£36.00

Citrus Blanc, Chateau de la Liquiere 2012, Languedoc
£10.25/£40.00

Riesling 'Forster Ungeheuer', Weingut Von winning 2011, Pfalz
£14.00/£59.00

Rose

Rose Tradition, Chateau Saint-Pierre 2013, Provence
£7.00/£28.00

Red

Domaine de la Martinette 2010, Bordeaux
£7.00/£28.00

Chinon 'Les Troit Quartiers', Pichard & Jourdan 2010, Burgundy
£10.50/£41.00

Barbera d'Alba, Podere Ruggeri Corsini 2012, Piedmont
£8.50/£35g

Cahors 'Divin', Chateau les Croisille 2008, Cahors
£14.50/£58.00