



THE GREENHEAD  
HOTEL

# OUR MAIN MENU

AA



## APERITIFS

**0% G&T £6.40**  
Choice of 0% Gin served  
with Fentimans Indian tonic

**Kir Royal £9.00**  
Creme de cassis topped with  
Prosecco

**El Diablo £9.50**  
Creme de mure, tequila, lime,  
ginger beer

## SNACKS / PRE-STARTERS

**Olives £4**  
Gordal pitted olives,  
guindilla chilli (gf,v)  
**Frickles £5.50**  
Fried pickles, smoked paprika,  
sriratchal mayonnaise (v,df)

**Buttermilk Chicken £5.50**  
Hot sauce, ranch dressing  
**Croquettes £5.50**  
Crispy panko pheasant leg croquettes,  
espresso, chorizo jam (df)

**Cod Cheeks £5.50**  
Crispy cod cheeks, curried  
mayonnaise, picked shallot (df)  
**Arancini £5.50**  
Mushroom, mascarpone, truffle  
mayonnaise, parmesan (v)

## STARTERS

**Beignets**  
Cheese beignets, caramelised onion & beer  
ketchup, parmesan (v)  
*Wine Pairing - Tempus Two Chardonnay (125ml - £6.95)*

**Salmon**  
Cured salmon, pickled fennel, dill crème  
fraiche, sourdough crumb  
*Wine Pairing - Cloud Rock Sauvignon Blanc (125ml - £5.35)*

**Terrine**  
Game terrine, port reduction, roasted walnut,  
pickled shallot sourdough crouton (df, gfa)  
*Wine Pairing - Enterflores Rioja (125ml - £7.35)*

**Parfait**  
Chicken liver parfait, onion marmalade, pickled carrot,  
lovingly artisan sourdough  
*Wine Pairing - The Crossings Pinot Gris (125ml - £8.80)*

**Soup**  
Apple, parsnip & potato soup, Lovingly artisan  
sourdough, winter tarn butter (v, dfa, gfa)  
*Wine Pairing - Wakefield Estate Riesling (125ml - £8.45)*

**Fishcake**  
Cod & haddock fishcake, seaweed salad, black  
sesame mayonnaise  
*Wine Pairing - Foncastel Picpoul de Pinet (125ml - £6.95)*

## MAIN COURSE

**Coley**  
Coley loin, creamed potato, langoustine bisque, cider  
braised hispi cabbage, samphire (gf)  
*Wine Pairing - Enterflores Albarino (125ml - £8.80)*

**Dahl**  
Chickpea & Lentil Dahl, smoked yoghurt, Wild  
Garlic Naan  
*Wine Pairing - Illusion Pinotage (125ml - £6.25)*

**Steak & Ale Pie**  
Beef, Devil's Water ale, mushrooms, pickled onions,  
puff pastry, honey roasted roots  
*Wine Pairing - Hexhamshire Brewery Devil's Water  
(Pint £5)*

**Ravioli**  
Mushroom & truffle ravioli, parmesan cream, fresh  
truffle, parmesan (v)  
*Wine Pairing - Crazy Creatures Gruner Veltliner  
(125ml - £9.55)*

**Fish & Chips**  
Beer battered fish of the day, mushy peas,  
homemade tartare sauce, handcut chips (df)  
*Wine Pairing - Cloud Rock Sauvignon Blanc (125ml - £5.35)*

**Beef Burger**  
Beef patty, blue cheese, onion marmalade, truffle  
mayonnaise, brioche bun, handcut chips  
*Wine Pairing - Tempus Two Merlot (125ml - £5.15)*

**Chicken**  
Butterfly crispy breaded chicken breast, garlic, lemon  
& herb butter sauce, skinny fries, dressed leaves  
*Wine Pairing - Enterflores Albarino (125ml - £8.80)*

**Steak Frites**  
7oz bavette steak, café de Paris butter, dressed  
leaves, fries, choice of sauce: Pink peppercorn, shallot  
& blue cheese, bernaise (gf, dfa)  
*Wine Pairing - La Grupa Malbec (125ml - £7.35)*

## WMH STEAKS

**8oz Rump (+£5 supplement) | 8oz Ribeye (+£10 supplement)**  
Local WMH Butcher steaks, served with Thyme tomatoes, Portobello mushroom, handcut  
chips, choice of sauce: Pink Peppercorn, Shallot & blue cheese, Bernaise (dfa, gfa)  
*Wine Pairing - Cote du Rhone (125ml - £8.25)*

## SIDES

Handcut Chips | Skinny Fries | Onion Rings | House Salad | Buttered Greens | All £4  
Truffle & Parmesan Chips or Fries £5

## WINTER DEAL

**2 COURSES FOR £25 | 3 COURSES FOR £30**

DEAL AVAILABLE ON FULL MENU FROM 1ST JAN - 31ST MARCH

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | GFA/DFA- can be adapted to be Gluten Free/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.