

The Garden Room

Sourdough bread with homemade butter



Lamb sweetbread and asparagus (G-M-SU)

Poached Asparagus, lamb sweetbread, minted broad beans, chorizo, sherry vinegar gel

Cornish crab (F-CR-G-E-MU-SU)

Marinated crab salad, brown crab bavaois, avocado, preserved lemon and brown crab tuile
(Supplement £5)

Salmon (F-G-M-SU)

Gin cured salmon, fennel, tonic jelly, cucumber, dill, buttermilk

Smoked Duck Breast (G-E-M-NU-SU)

Smoked duck breast, Duck liver parfait, walnut puree and red onion compote
(Supplement £3.50)

"Caprese" (G-M-SU)

Marinated garden tomatoes, Burrarta, chilled gazpacho, basil (Vegan option also available)



Cod (F-M-MO-SU)

Roast cod, charred leek, braised baby gem, pea and pancetta salsa, cockles, parsley volute
(Supplement £4)

Free range Chicken (G-E-M-SU)

Poached free range chicken supreme, confit leg pastille, charred sweet corns, pommes dauphine, sherry and morel sauce

Plaice (F-E-M-SU)

Steamed plaice fillet, spinach, mash potato, salted grapes, sea herbs and verjus sauce

Spring Lamb two ways (M-SU)

Roast rump of English spring lamb, slow cooked lamb breast, potato terrine, roast aubergine puree, spinach, young artichoke, carrot, lamb jus
(Supplement £5)

Struddle with Provençal flavours (G-M-SU)

Spinach and ricotta struddle, Provençal vegetables (Vegan option also Available)



Lemon (G-M-SU)

Lemon torte, mango sorbet, mango and chilli salsa

Chocolate and coffee (G-E-M-SU-NU)

Chocolate delice, tiramisu cigars, coffee ice cream, chocolate soil
(Supplement £5)

Strawberry and earl grey (G-E-M-SU)

Strawberry Mousse, macerated strawberries, earl grey crème patisserie, puff pastry and Earl grey ice cream

Raspberries (G-E-M-SU)

Yoghurt mousse, Lime sable raspberries, raspberry consommé

Cheese (G-E-M-SU-MU-C)

Selection of four British cheeses, chutney, grapes, celery and crackers
(Supplement £4)



Two course £37.50 per person | Three course £50.00 per person | Coffee & petit fours £4.75 per person

Please note a discretionary service charge of 10% will be added to the bill

Wine List

Champagne & Sparkling Wine

125ml / Bottle

Veuve Clicquot, Yellow Label

Golden-yellow coloured with tiny bubbles with aromas of peach, pear, Mirabelle plum, vanilla and brioche.

£13.50 / £75

Veuve Clicquot Rosé

Coppery-orange colour, expressive aromas of strawberry and very ripe wild strawberries

£15.50 / £89

Prosecco Brut, Ca'del Console, Veneto, Italy, N/V

A classic Prosecco with aromas of white peach, pear and flowers

£7 / £33

White Wine

175ml / 250ml / Bottle

Chenin Blanc, Niel Joubert, South Africa 2019

A nose of melon, flowers and savoury notes with some honey-spiced fruit leads to a tropical palate that combines depth of fruit with a bright, crisp finish

£7.50 / £10 / £28

Pinot Grigio, Mezzacorona, Castel Firmian, Italy 2019

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

£8 / £12 / £35

Sauvignon Blanc, Featherdrop Hill, Marlborough, New Zealand 2019

Bold flavours of lemon, lime, grapefruit and gooseberry and the refreshing clean finish perfectly express the lively varietal character for which Marlborough

Sauvignon Blanc is celebrated.

£10/£13/£39

Bourgogne Aligote, Domaine Michel Bouzereau et Fils, Burgundy, France 2017

Fresh, crisp, pear and apple nose. Quite appealing, with a clean palate showing equally zippy fruit, and well-rounded acidity.

£11/ £14 / £41

Rose Wine

Zinfandel Rose, Golden Estate, California, USA 2019

Fresh aromas of straw-and raspberries are found in the nose. It manifests juicy, elegant and refreshing on the palate, with notes of strawberry, watermelon and a touch of mint.

£7.50/ £10 /£29

Carte Noir, Cote de Provence, France 2019

Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth.

£10/ £13/ £39

Red Wine

Organic Nero D`Avola, Barone Montalto, Italy 2018

Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the round, generous palate.

£7.50 / £ 10 / £29

Merlot Reserva, Pionero, Morande, Chile 2018

Aromas of ripe plum and wild blackberries. This wine has lovely smooth and seductive fruit with hints of bittersweet dark chocolate.

£8.50 / £12 / £35

Shiraz, Mathilda, Domaine Tournon, Victoria, Australia 2018

A landmark wine from Michel Chapoutier for all enthusiasts out to conquer the wines of the new world! Your palate will discover toasty and spicy notes

£9 / £12 / £36

Château Montaguillon, Saint-Emillion, Bordeaux, France 2015

The 2015 Château Montaguillon opens to inviting aromas of cherries and blackberries followed by tobacco, spices, wet stones and hints of toast. Medium-bodied with fine tannins leading to the finish where cherries, tobacco and mineral notes linger.

£14/ £18 / £55

You can view our full wine list on our website www.thegreenwayhotelandspa.com



BAR LIST



WINE LIST