

## House Wines

175 ml - £7.50    250ml - £9.00    Bottle - £25.00

### Whites

#### Sauvignon Blanc, Riviera (France)

Classic, crisp dry style. Plenty of up-front fruit, with a lick of food-friendly acidity.

#### Pinot Grigio "Robinia" (Italy)

A brilliant example of the world's most popular grape. Dry and deliciously full-bodied with a hint of spice.

### Reds

#### Shiraz/Cinsaut, "Boar's Kloof" (South Africa)

This ruby-red gem slips down like silk. A delicious blend which is light enough to drink on its own, but plenty of body to stand up to food.

#### Merlot "Tierra Alta" (Chile)

Plum, blackcurrant and cranberry aromas burst from the glass. The palate is juicy and fresh with soft red fruits and a hint of green pepper.

### Rosé

#### Blush Zinfandel "Hawkes Peak" (California)

Bursting with strawberry, plum and grapefruit aromas – deliciously ripe and perfect if you are wanting something a little medium in style.

## White Wines

#### 1. White Rioja, Don Placero (Spain) - £26.00

Pure sunshine in a glass! The memory of a thousand happy holidays captured in the smooth, relaxed flavours.

#### 2. Organic Chardonnay "Novas" (Chile) - £28.00

A rich, full-bodied wine, but plenty of ripe juicy fruit. Plenty of body with ripe, tropical fruit followed by a refreshing clean finish.

#### 3. Viognier, Tabali (Chile) - £28.50

Rich and full-bodied, with wonderfully ripe and aromatic fruit. Definitely not dry but has a great finesse about it and a surprising crisp finish.

#### 4. Sauvignon Blanc, Allan Scott (New Zealand) - £30.00

As fresh as a tropical storm, and twice as powerful! Green grass And gooseberries – the Kiwi classic in all its delicious glory.

#### 5. Gavi, La Battistina (Italy) - £30.00

Know as the 'Chablis' of Italy, very classy and goes brilliantly with most fish or white meat. Dry with a full bodied middle palate.

#### 6. Chablis, La Larme d'Or (France) - £34.00

The essence of White Burgundy captured in a glass! Steely-dry, with a lovely flinty opulence. Ideal with chicken or seafood.

#### 7. Sancerre, "Les Fondettes" Sauvion (France) - £36.00

Exquisite example of classic Loire Sauvignon, with ripe intensity of flavour. Vivacious and fruity yet has great finesse and zesty finish.

# GREENBANKS

Important! - Please tell your server if you have any dietary requirements when ordering.

### STARTERS

£8.00 each

Scrumptious Red Shrimp in Garlic Butter

Tempura King Prawns - Sweet Chili Dip

Oven Baked Garlic Butter Snails gf

Vegetable Miso Broth with Korean Vegetable Dumplings v

Double Smoked Salmon - Mixed Leaf Salad gf

Salt and pepper Squid Bites - Sweet Chili Dip

Oven Baked Feta in a Piquant Tomato, chili and garlic sauce gf v

Spicy Tom Yum Vegetable Soup with Udon Noodles gf (rice noodles)

### MAINS

Griddled Dry Aged Ribeye Steak 8oz £32.00 gf (sometimes we have sirloin or rump)

*Served with mushroom, onion rings, fries & optional red wine pepper sauce*

Panko Chicken Breast with a Green Chili, Siracha and Lime Sauce - sauté potatoes £19.50 gf

Soft Slow Braised Beef Cheek in a Red Wine Reduction - Seaweed Mash £19.50 gf

Fragrant Moroccan Lamb Tagine – Lentil crisp – sauté potatoes £20.00 gf

Hickory Smoked Pork Sausages & Creamy Butter Mash £19.50 gf

Confit Duck Leg in a Plum Sauce - sauté potatoes £20.00 gf

'Greenbanks' Beef Burger, Brioche bun, onion rings, pickle, salad, fresh tomato,

sauce of your choice & a pot of seasoned fries £18.00 gf (no bun)

Greenbanks Norfolk Venison and Game Pie - sauté potatoes £20.00 gf

Creamy Garlic and Tomato Tuscan Salmon Fillet - sauté potatoes £19.50 gf

Spicy Tom Yum Noodle Soup with Shrimp, Seafood and Udon Noodles £19.50 gf (rice noodles)

Pork 'Tomahawk' Cutlet, Herb Butter – sauté potatoes £20.00 gf

Occasionally we have Stone Baked Margarita Pizza's to which you can add extra toppings!

Please ask your server! £18.00 with side salad and a pot seasoned fries

Extras - £4.50 --- Fries or Mixed salad

### DESSERTS

£8.00 each

Toffee and Pecan Meringue Roulade – Salted Caramel ice cream gf

Baked Banana with Honey and Pistachio Crumb - Vanilla ice cream gf

Chocolate Chip Fudge Brownie - Salted Caramel ice cream gf

Blue Flaming Crème Brûlée with Amoretti Biscuit Crumb gf

Sticky Caramel Sponge Cake Semifreddo Nougat Ice Cream gf

Iced Macaroon with Coffee or Tea of your choice

£4.50

## Champagne & Sparkling

#### Prosecco Vispo Allegro, (Italy) - £26.00

The light, elegant bubbly of Northern Italy positively fizzes with life. Much softer, richer and easier than champagne.

*Also available in a 200ml Bottle!*

*Just enough for 2 delicious glasses! - £9.00*

#### Irroy Extra Brut (France)- £45.00

Very fresh with pure and subtle hints of red apple, lemon and lime. Finishes with a discreet creamy overtone. A very well-balanced and harmonious Champagne.

#### Champagne Ayala – Half Bottle - £25.00

Celebrating but can't manage a full bottle? Why not try this!

## Red Wines

#### 9. Merlot, Peacock Ridge (South Africa) - £27.00

Unoaked, to allow the fruit to express itself.... smooth, sexy and silky, it slips down *oh-so* easily! But be warned – one bottle is not enough!

#### 10. Pinotage, False Bay (South Africa) - £27.00

Plummy aromas with a faint hit of barbecued meat. The palate is full and rich with slightly rustic yet moreish tannins and an impressively long finish.

#### 11. Domaine Auriol "Ciceron" Organic Corbiers (France) - £27.00

This compelling organic red wine is aromatic and fruity with supple tannins, flowing into ripe notes of garrigue herbs and cherries.

#### 12. Côtes du Rhône, "Reserve Du Fleur" (France) - £28.00

This delightful Rhone blend is youthful and fresh with clean bright fruit, backed up by pepper and spice.

#### 13. Shiraz, "Helmsman" Robert Oatley (Australia) - £28.50

A fruit-bomb, just waiting to explode! Drips with rich, ripe black-currant fruit... Just a whisper of food-friendly oak adding backbone.

#### 14. Pinot Noir, Santa Digna (Chile) - £28.00

Stylish and velvety. Light, elegant style which works particularly well with chicken and pork. Long, lingering flavours.

#### 15. Malbec, Alto De Mayo (Argentina) - £28.50

A splendid expression of the Malbec varietal. Wonderfully rich plum, cherry and blackcurrant flavours in a silky texture.

#### 16. Rioja Reserva, Navajas (Spain) - £30.00

Deliciously decadent fruit and smoky oak... Grapes from the best vineyards have been barrel-aged to juicy, generous perfection.