

House Wines

175 ml - £8.00 250ml - £9.50 Bottle - £26.00

Whites

Sauvignon Blanc "Riviera" (France)

An easy-drinking fruity and clean Sauvignon Blanc with notes of white flowers and tropical fruits.

Pinot Grigio "Robinia" (Italy)

Crisp, fresh citrus fruits and floral aromas with a deliciously dry finish.

Reds

Shiraz "Kraal Bay" (South Africa)

Rich black fruit, layered with spice on a smooth, lingering finish

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)

Ripe, fruity and packed with sweet strawberry flavours.

White Wines

1. Rioja Blanco "Don Placero" (Spain) - £27.00

An unoaked, fruity and aromatic wine packed with citrus, fresh peach and juicy apple flavours.

2. Organic Chardonnay, Novas Gran Reserva (Chile) - £29.00

Apricot, quince and pineapple aromas, along with a sprinkle of toasted hazelnuts. The palate shows ripe stone fruits balanced with refreshing acidity and good length.

3. Viognier, Tabali Pedregoso (Chile) - £29.50

Rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches. Bright and expressive, with a rounded texture and great purity.

4. Sauvignon Blanc, Allan Scott (New Zealand) - £32.00

Allan Scott is a true pioneer of the Marlborough region. This wine is punchy and vibrant with excellent varietal purity, finishing long and refreshing with flavours of apple, nectarine and lime peel.

5. Gavi, La Battistina (Italy) - £32.00

A gently aromatic, dry white with green apple, lime and herbaceous characters typical of the local Cortese grape. Fruity and fresh with superb texture.

6. Chablis, Domaine de la Motte (France) - £36.00

A classic Chablis from vines grown on the famous Kimmeridgian clay with fresh mineral fruit. A modest use of oak adds richness and balance.

7. Sancerre, Domaine de Pre Semele (France) - £38.00

A classic Sancerre. Crisp, crunchy grapefruit and lime flavours with a gently herbaceous element. Complex and mouth-watering with superb minerality.

GREENBANKS MENU

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

----- STARTERS £9.00 each -----

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/vg

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

----- MAINS -----

Griddled Dry Aged Ribeye Steak Served with mushroom, onion rings, fries £38.00 gf

Succulent, Crispy Panko Chicken with Siracha and a Green Chili and Lime Sauce - sauté potatoes £22.00 gf

Soft Slow Braised Beef Cheek in a Red Wine Reduction – Seaweed infused Mash £23.00 gf

Fragrant Moroccan Lamb Tagine – Lentil crisp – sauté potatoes £23.00 gf

Confit Duck Leg in a Plum Sauce - sauté potatoes £23.00 gf

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

A sauce of your choice & a pot of seasoned fries £19.00 gf (no bun)

Tender Norfolk Venison and Game - sauté potatoes £24.00 gf

Melt-in-your mouth tender braised pork belly wrapped in a savory, sweet and spicy

Gochujang glaze served with Sticky Rice! £22.00 gf

Creamy Garlic and Tomato Tuscan Salmon Fillet - sauté potatoes £21.50 gf

Griddled 'Tomahawk Pork' Cutlet, Herb Butter sauce – sauté potatoes £24.00 gf

Spicy Tom Yum Noodle Soup with Prawns, Seafood and Udon Noodles £22.00 gf (rice noodles)

Stone Baked 'Crosta Mollica' Margarita Pizza and a pot seasoned fries

to which you can add extra toppings! Vg Please ask your server! £19.00

Beetroot and Butternut Squash Wellington - Vegetable Jus

sauté potatoes £21.00 veg/vg

Extras - £5.00 --- Seasoned Fries or Mixed salad

----- DESSERTS 9.00 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 an Amoretti Biscuit Crumb gf

Chocolate and Hazelnut Sundae

Warm Madeleine 'O:O Rum Baba' Greek yoghurt and chocolate

Freshly Brewed Coffee or Teas of your choice

£4.50

Champagne & Sparkling

Prosecco "Vispo Allegro" (Italy) - £28.00

Fruity, lively and clean with surprising depth of flavor. Hints of greengage and lemon.

Also available in a 200ml Bottle!

Just enough for 2 delicious glasses! - £10.00

Irroy Extra Brut (France) - £47.00

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.

Brut Souverain Henriot – Half Bottle - £27.00

The flagship cuvee of Champagne Henriot, one of the oldest family owned-houses. Elegant in style, with notes of honeysuckle and brioche and a lengthy finish.

Red Wines

9. Merlot "Peacock Ridge" (South Africa) - £30.00

Deep and dense blackcurrant flavours with aromas of cedar wood, smoke and herbal notes. Long and complex!

10. Pinotage "False Bay" (South Africa) - £28.00

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. Côtes du Rhône "Reserve du Fleur" (France) - £30.00

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

12. Shiraz "Helmsman" (Australia) - £30.00

A rich and flavoursome Shiraz displaying vibrant red fruits, dark plum and spice with underlying soft tannins.

13. Pinot Noir "El Viejo de Valle" (Chile) - £31.00

A deliciously long, bright and textural Pinot. Summer fruits of red currant, raspberry and wild strawberries on the nose follow through to a juicy palate.

14. Gamay Noir "Jean", Domaine Loron (France) - £32.00

A soft and easy-drinking alternative to Beaujolais. Light, fruity and fresh with delicate bubblegum aromas.

15. Malbec "La Trochita" (Argentina) - £32.00

Ripe, silky smooth and juicy, it brims with hearty blackcurrant and plum fruit, overlaid with hints of subtle spice and a vanilla edge.

16. Rioja Reserva, "Cerro Anon" Bodegas Olarra (Spain) - £35.00

A traditional style of Rioja from Bodegas Olara, with spicy aromas from the cask ageing process. Mellow and round with ripe tannins and a long smooth finish.