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**Champagne & Sparkling**

**Sparkling Rosé, Beau Rocher (France) - £20.50**

Fantastic fizz, a hint of strawberry sweetness on the palate

giving all-round appeal.

**Prosecco Vispo Allegro, (Italy) - £23.50**

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! -* ***£6.75***

**Champagne Gruet Brut Selection - £39.00**

Wonderfully crisp, with a lively refreshing mousse – the essence

of celebration!

**Champagne Ayala – Half Bottle - £21.00**

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

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**Red Wines**

**9. Merlot, Peacock Ridge (South Africa) - £23.00**

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, Rocheburg (South Africa) - £21.00**

Deep, dense, dark and brooding, with masses of rich, ripe

fruit. One of those wines which evaporates out of your glass

very quickly!

**11. Corbieres, Vielle Vignes,**

**Chateau Fontareche (France) - £24.00**

Really rather grand – made to be like a fine and elegant wine.

The colour is light, the texture rich, with savoury character

which cries out for food.

**12. Côtes du Rhône, Les Coteaux (France) - £22.50**

Up-front and full-bodied with plummy ripeness and a

lingering hint of autumn fruits.

**13. Shiraz, “Helmsman” Robert Oatley (Australia) - £21.50**

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) - £23.50**

Stylish and velvety. Light, elegant style which works

particularlywell with chicken and pork.

Long, lingering flavours.

**15. Malbec, Alto De Mayo (Argentina) - £19.50**

A splendid expression of the Malbec varietal. Wonderfully

rich plum, cherry and blackcurrant flavours in a silky texture.

**16. Rioja Reserva, Navajas (Spain) - £26.00**

Deliciously decadent fruit and smoky oak… Grapes from

the best vineyardshave been barrel-aged to juicy, generous

perfection.

GREENBANKS

**Please tell your server if you have any dietary requirements**

**---------------------- STARTERS ----------------------**

**£8.00 each**

Tempura king prawns & spicy sauce

Octad garlic butter snails gf

Miso soup & vegetable dumplings

Double smoked salmon & mixed salad gf

Grilled goats cheese and pine nut salad gf

**---------------------- MAINS ----------------------**

Ribeye steak £28.00 gf

*28 day aged ribeye & fries*

*(Choice of béarnaise or peppercorn sauce)*

Breaded chicken breast with Chimichurri & fries £17.50 gf

Braised Beef cheek in red wine sauce & seaweed mash £18.50 gf

Moroccan lamb tagine – lentil crisp – sauté potatoes £18.00 gf

Norfolk venison game pie with sauté potatoes £18.50 gf

Fillet of salmon (fish & chips) fries & mushy peas £18.00 gf

Dry aged beef burger, rings, gherkin, salad & fries £17.50 gf

Extras -£3.50 --- Fries or Mixed salad

**---------------------- DESSERTS** **----------------------**

**£8.00 each**

Mango and passion fruit iced meringue

Chocolate brownie with honeycomb ice cream

Baked banana with honey and pistachios & vanilla ice cream

Blue flaming cream brûlée

Iced macaroon with tea or coffee of your choice

£4.50

**House Wines**

**175 ml - £5.60 250ml - £7.60 Bottle - £17.50**

**Sauvignon Blanc, Riviera (France)**

Classic, crisp dry style. Plenty of up-front fruit, with a

lick of food-friendly acidity.

**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.

**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.

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**House Specials**

**175 ml - £5.90 250ml - £8.20 Bottle - £19.50**

**Pinot Grigio “Robinia” (Italy)**

A brilliant example of the world’s most popular grape.

Dry and deliciously full-bodied with a hint of spice.

**Merlot “Rio Alto” (Chile)**

Wonderfully soft and juicy with ripe mellow fruit. Very easy

drinking but with plenty of body to match most foods.

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**White Wines**

**1. White Rioja, Don Placero (Spain) - £20.00**

Pure sunshine in a glass! The memory of a thousand happy

Holidays captured in the smooth, relaxed flavours.

**2. Sauvignon Blanc, Steenbok (South Africa) - £18.50**

Quite delicious, and bursting with the joys of life! Spring-fresh

and crystal-clear, refreshing and full of zip!

**3. Organic Chardonnay “Novas” (Chile) - £23.00**

A rich, full-bodied wine, but plenty of ripe juicy fruit. Plenty of

body with ripe, tropical fruit followed by a refreshing clean finish.

**4. Viognier, Tabali (Chile) - £21.50**

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.

**5. Sauvignon Blanc, Allan Scott (New Zealand) - £26.00**

As fresh as a tropical storm, and twice as powerful! Green grass

And gooseberries – the Kiwi classic in all its delicious glory.

**6. Gavi, La Battistina (Italy) - £25.00**

Know as the ‘Chablis’ of Italy, very classy and goes brilliantly with

most fish or white meat. Dry but with a full bodied middle palate.

**7. Chablis, La Larme d’Or (France) - £29.00**

The essence of White Burgundy captured in a glass! Steely-dry,

with a lovely flinty opulence. Ideal with chicken or seafood.

**8. Sancerre, “Les Fondettes” Sauvion (France) - £30.00**

Exquisite example of classic Loire Sauvignon, with ripe intensity of

flavour. Vivacious and fruity yet has great finesse and zesty finish.