

## House Wines

175 ml - £6.50    250ml - £8.00    Bottle - £24.00

### 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 "Rio Alto" (Chile)

Wonderfully soft and juicy with ripe mellow fruit. Very easy drinking but with plenty of body to match most foods.

#### 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) - £25.00

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

#### 2. Organic Chardonnay "Novas" (Chile) - £27.00

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) - £27.50

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) - £28.00

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) - £29.00

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.

#### 6. Chablis, La Larme d'Or (France) - £32.00

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) - £35.00

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

# 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 Mushroom sauce & sauté potatoes £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

Grilled Fillet of Salmon, butter beans with sauté potatoes £17.50 gf

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

Extras -£3.50 --- Fries or Mixed salad

## DESSERTS

£8.00 each

Toffee and Pecan 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

## Champagne & Sparkling

#### Prosecco Vispo Allegro, (Italy) - £25.00

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! - £8.00

#### Champagne Gruet Brut Selection - £42.00

Wonderfully crisp, with a lively refreshing mousse – the essence of celebration!

#### Champagne Ayala – Half Bottle - £22.00

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

## Red Wines

#### 9. Merlot, Peacock Ridge (South Africa) - £25.00

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) - £26.00

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) - £26.00

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) - £27.00

Up-front and full-bodied with plummy ripeness and a lingering hint of autumn fruits.

#### 13. Shiraz, "Helmsman" Robert Oatley (Australia) - £27.50

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) - £26.00

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

#### 15. Malbec, Alto De Mayo (Argentina) - £26.50

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

#### 16. Rioja Reserva, Navajas (Spain) - £29.00

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