The Greendale Oak

Country Dining and Ale House

NIBBLES FOR THE TABLE

Rasted Olives (GFO) **£5.45**
Focaccia Croutons and cubed feta

Baked Focaccia (GFO)(V)(VG) **£5.45**
Extra virgin Olive oil & aged balsamic

Half Pint Whitebait £5.95
Lemon Mayo

Halloumi Popcorn (V) **£6.95**
Honey glaze & sesame seeds

FESTIVE CHOICE

Prawn Cocktail (GFO) **£10.95**
Atlantic prawn and crayfish, Bloody Marie sauce, croute.

Chicken & Pancetta Terrine (GFO) **£10.95**
Toasted brioche, cherry gel, pea shoots.

Creamy Tarragon Mushroom (GFO) **£10.95**
Toasted sourdough, tarragon oil.

SMALL PLATES

Chicken Lollipops (G) **£10.25**
Choice of orange and whisky, spiced cranberry, bourbon BBQ

Pan Roasted Salmon Fillet (GF) **£12.95**
Celeriac remoulade, deep fried caper.

Seasonal Soft Boiled Scotch Egg £10.95
Horseradish remoulade & pea shoots

Goats Cheese (V)(GFO) **£10.95**
Caramelised butternut squash, beetroot and whipped goats' cheese, toasted pine nuts, toasted sourdough

FOR SHARING

Honey & Rosemary Camembert £29.95 (GFO)
Selection of cured meats, local-ish cheeses, vine on roasted cherry tomatoes, pickles, tomato chutney toasted sourdough and baked focaccia.

FESTIVE CHOICE

Butter Basted Turkey Dinner (GF) **£18.95**
The very best festive accompaniments, rich turkey gravy.

16hr Beef Bourguignon (GFO) **£22.95**
Red wine marinated braised beef, creamy mash, silver skin onions, button mushrooms, polenta, crispy prosciuto shards.

MAINS

Our Steak & Ale Pie £19.25
Herb mashed potato or Koffman chips, seasonal spring vegetables and pan roast gravy

Real Ale Battered Haddock (GFO) **£19.25**
Minted pea puree , Koffman's triple cooked chips, house tartare, Katsu curry, charred lemon

Lemon & Herb Crusted Sea Bream Fillet £22.95
Fondant potato, braised leek. lemon mayo, black garlic puree, tomato & caper sauce

Crispy Belly Pork £18.95
Mash potato, braised leek, black pudding croquette, apple puree & cider jus

Butternut Squash Risotto (VGO)(V)(GF) **£19.95**
Crème fraiche, parmesan, black garlic puree, chive oil & squash crisps

FROM THE GRILL (GF)

All steaks served with fries, vine on cherry tomato, onion rings, and watercress salad

28-day Dry Aged Sirloin Steak £31.95
28-day Dry Aged 8oz Rump Steak £28.50
28-day Dry Aged 8oz Fillet Steak £39.95

10oz D Cut Gammon Steak £19.95
Served with fries, fried egg, vine on cherry tomato, onion rings, pineapple ketchup and watercress salad

Steak Sauces (V)(G) **£3.50**
Peppercorn, Stilton, wild mushroom cream sauce

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SMASH BURGERS

All served with rosemary salted koffman fries, deli slaw.

FESTIVE CHOICE

Venison Burger (VGO) **£19.95**
Local venison patty, brie, streaky bacon & cranberry sauce

Signature Smash Burger (GFO) **£18.95**
2x 4oz Chuck, rump & short rib patties, Applewood smoked cheddar, smoked streaky bacon & our burger sauce,

Bourbon BBQ Burger (GFO) **£18.95**
Applewood smoked cheddar & crispy bacon

Moving Mountain Burger £18.95
(V)(VGO)(GFO)
Smoked applewood cheddar

FRESH PASTA



Duck Fettucine £19.95
Confit duck, creamy wild mushroom sauce, fresh fettuccine, garlic focaccia & shaved parmesan

Pasta alla Norma (V) **£18.25**
Fried aubergine, fresh fettucine rich tomato sauce, basil & ricotta

SIDES

Koffman Triple Cooked Chips (V)(VG) **£4.95**
Koffman Fries (V)(VG) **£4.95**
Truffle Mayo Parmesan Fries (V) **£6.50**
Real Ale Battered Onion Rings (V) **£4.95**
Winter Veg (V)(VG) **£4.95**
Honey & Carraway Glazed Carrots (V)(VG) **£4.95**
Garlic Buttered Mash (V) **£5.25**
House Salad (V)(VG) **£4.95**

WINTER SALADS

Confit Duck & Blood Orange Salad (G) **£17.95**
Mixed leaf, fresh blood orange segments, toasted almond & honey mustard dressing

Walnut & Blue Cheese Salad (V)(G) **£16.95**
Mixed leaf, fresh apple pieces, toasted walnuts, blue cheese & honey mustard dressing

AUTHENTIC HAND STRETCHED PIZZAS

(GF base add £1.50)

FESTIVE CHOICE

Festive £15.45
Pancetta, turkey, stuffing, brie & cranberry sauce

Margherita (V)(VGO) **£12.95**
Napoli style sauce, shredded mozzarella & basil

BBQ Jackfruit (V) **£14.25**
Bbq base, jackfruit, Jalapenos, feta

Pepperoni & Hot Honey £14.45
Pepperoni drizzled with hot honey

Carnivore £15.95
Salami, Parma ham, pepperoni, mozzarella

Pear & Blue Cheese (V) **£14.95**
White base, caramelised pear and blue cheese

All dishes may contain traces of nuts.
Fish & chicken dishes may contain bones.
Please inform your server of any allergies or dietary requirements.
Full allergy information is available upon request.

(V) vegetarian - (VG) vegan - (VGO) vegan option
(G) non gluten containing dish - (GFO) gluten free option
(DF) dairy free

THE FESTIVE LUNCH MENU

Served Monday to Saturday 12pm to 5.30pm
Smaller portions for smaller appetites

Butter Basted Roast Turkey Dinner (G) **£14.95**
Fondant potato, sausage meat stuffing, fresh seasonal vegetables, rich turkey gravy

Steak Frites (G) **£18.95**
5oz rump steak, fried hens egg, rosemary salted fries, peppercorn sauce

Real Ale Battered Fish & Chips (GFO) **£14.95**
minted pea puree, triple cooked chips and lemon wedge

The Dales Cheeseburger (GFO) **£14.95**
Smashed Beef patty, caramelised onions, ,Monterey Jack cheese in a toasted bun, rosemary salted fries, deli slaw

5oz Gammon Steak (G) **£14.95**
Fried hens egg, Koffman fries, salad garnish

Vegetable Moussaka (V) **£13.95**
Chopped salad and garlic baked focaccia

Sausage 'N' Mash (GFO) **£13.95**
Butchers' sausages, creamy mash, fresh seasonal vegetables, onion gravy

Creamy mushroom fettuccine (V) **£13.95**
Wild mushrooms, fresh fettucine, tarragon cream, pub baked garlic focaccia

Pear & Blue Cheese Salad (V)(G) **£13.95**
Mixed leaf, fresh apple pieces, toasted walnuts, blue cheese and honey mustard dressing

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SANDWICHES (GFO)

Served on Barra Gallega bagettes, served with salad garnish
Add crispy Koffman fries, or triple cooked chips for £2.50

Turkey & Stuffing Sandwich £11.95
With dipping turkey gravy

Steak & Caramelised Onion Sandwich £14.45
Rocket salad

Old School Fish Finger Sandwich £12.95
Fish goujons, tartare sauce, dill pickles, rocket and a pot of minted mushy peas

Ratolloui Sandwich (V) **£10.95**
Grilled aubergine, roasted peppers, rocket and grated cheddar

Gammon £10.95
Sliced gammon, freshly sliced pear, wholegrain mustard mayo, rocket

Hickory Chicken Sandwich £12.95
Rich BBQ sauce, grated cheddar cheese, streaky bacon, rocket

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DELICIOUS HOMEMADE DESSERTS - £7.95

FESTIVE CHOICE

Traditional Christmas Pudding (V)(G)
Brandy sauce and redcurrants

Festive Poached Pear (V)(G)
Praline crumb, vanilla Ice-cream and balsamic glaze

Passion Fruit Creme Brulee (V)
White chocolate shortbread

Sticky Toffee Pudding (V/G)
Amaretto caramel sauce and toasted almonds

Chocolate Brownie Sundae (V)(G)
Chocolate brownie, chocolate Ice-cream, vanilla Ice-cream, chocolate sauce, wafer & fresh strawberry

Cheese Board (V)(G) **£14.95**
A selection of local-ish, artisan crackers, redcurrants, walnuts, homemade chutney & butter

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TOO FULL FOR DESSERT? TRY SOMETHING FROM THE BAR

We are proud to serve 200 degrees coffee, delivered direct from the Roastery in Nottingham, we grind the best Brazilian beans to order.

Espresso - £3.25
Americano - £3.75
Flat White - £3.75
Latte - £4.25
Cappuccino - £4.25
Selection of Teas - £3.50
Hot Chocolate - £3.50

Upgrade your coffee by adding your favourite tipple, poured tall and topped with whipped cream.

LIQUEUER COFFEES - £7.95

Baileys - Jamesons - Martell

Ask your server for our range of whiskies and other after dinner drinks served from the bar.

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STARTERS - £5

HALLOUMI POPCORN (V)

HAND-STRETCHED GARLIC BREAD (V)(VGO)
Plain or with shredded mozzarella

BBQ CHICKEN LOLLIPOPS (G)

MAINS - £11

5OZ GAMMON (G)
Chunky chips, garden peas & fried egg

HAND-STRETCHED PIZZA
Margherita (V)(VGO) or Pepperoni

MINI HAND-BATTERED FISH & CHIPS (G)
With garden or mushy peas & ketchup

BUTTER BASTED TURKEY DINNER (G)
With all the sides

TOMATO FETTUCINE (V)(VGO)
With garlic focaccia

SMASH BURGER
Topped with cheese, served with fries & ketchup

DESSERTS - £5

CHRISTMAS PUDDING (V)(G)
With pouring cream

STICKY TOFFEE PUDDING (V)(G)
With vanilla ice-cream

CHOCOLATE BROWNIE ICE-CREAM SUNDAE (V)(G)

FESTIVE SUNDAY SESSIONS

TASTE PLATES

Classic Prawn Cocktail (GFO) **£10.95**
Atlantic prawn and crayfish, Bloody Marie sauce

Chicken & Pancetta Terrine (GFO) **£10.95**
Toasted brioche, cherry gel, pea shoots

Chicken Lollipops (GF) **£10.25**
Choice of orange and whisky, spiced cranberry, bourbon BBQ

Creamy Tarragon Mushroom (V)(GF) **£10.95**
Toasted sourdough, tarragon oil

Pan Roasted Salmon Fillet (GF) **£12.95**
Celeriac remoulade, deep fried caper

Seasonal Soft Boiled Scotch Egg £10.95
Horseradish remoulade & pea shoots

Goats Cheese (GFO) **£10.95**
Caramelised butternut squash, beetroot and whipped goats' cheese, toasted pine nuts, toasted sourdough

FOR SHARING

Honey & Rosemary Camembert £29.95 (GFO)
Selection of cured meats, local-ish cheeses, vine on roasted cherry tomatoes, pickles, tomato chutney toasted sourdough and baked focaccia.

ROASTS

All our roasts are served with Buttered seasonal vegetables, crispy roast potatoes, creamy mash potatoes, carrots, Yorkshire pudding, pan roast gravy.

The Finest Beer & Brown Sugar Marinated Roast Beef £21.95
Served medium rare

Honey Mustard Gammon & Butter Basted Turkey £18.95
Sausage meat stuffing, pigs in blankets, pork crackling

Roast Loin of Pork £18.95
Crispy crackling, sausage meat stuffing

The Dales Ultimate Roast £24.95
Beef, turkey, gammon and pork with all the trimmings

Homemade 4 Nut Roast (G)(VG) **£18.95**
Appropriate gravy

EXTRAS FOR THE TABLE

Smoked Chubby Pigs In Blankets (G) **£4.95**
Vintage Cheddar Cauliflower Cheese (G)(V) **£4.95**
Pork Crackling (G) **£3.45**
Sage & Onion Sausage Meat Stuffing (G) **£4.95**
Crispy Roast Potatoes (G)(V) **£3.95**
2x Yorkshire Puddings £1.50

Roast Barra Gallaga Baguettes £15.95
Choose from beef, Turkey and Gammon or Pork, with a side of crispy roast potatoes and pan roast gravy.

PUB CLASSICS

Our Steak Pie £19.45
Mashed potato or Koffman chips, buttered seasonal veg, pan roast gravy

Real Ale Battered Haddock Fillet (GFO) **£19.95**
Minted pea puree , Koffman's triple cooked chips, house tartare, Katsu curry, charred lemon

Signature Steak Burger (GFO) **£19.45**
Rump & short rib patties, Applewood smoked cheddar, streaky bacon & our burger sauce, rosemary salted fries, house slaw & real ale battered onion ring

Festive Burger (VGO) **£19.95**
Local venison patty, brie, streaky bacon & cranberry sauce

Moving Mountain Burger (V)(VGO)(GFO) **£19.25**
Smoked applewood cheddar & chilli jam, rosemary salted fries, house slaw & real ale battered onion ring

Confit Duck & Blood Orange Salad (GF) **£17.95**
Mixed leaf, fresh blood orange segments, toasted almond & honey mustard dressing

Walnut & Blue Cheese Salad (V)(GF) **£16.95**
Mixed leaf, fresh apple pieces, toasted walnuts, blue cheese & honey mustard dressing

DELICIOUS HOMEMADE DESSERTS £8.95

Christmas Pudding (V)
Brandy sauce and recurrants

Festive Poached Pear (V)
Praline crumb, vanilla Ice-cream and balsamic glaze

Sticky Toffee Pudding (V)(GF)
Amaretto caramel sauce and toasted almonds

Chocolate Brownie Sundae (V)(GF)
Chocolate brownie, chocolate Ice-cream, vanilla Ice-cream, chocolate sauce, wafer & fresh strawberry

Cheese Board (V)(GF)**£14.95**
A selection of local-ish, artisan crackers, apple, walnuts, homemade chutney & butter

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Fish & chicken dishes may contain bones.
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