



LUNCHTIME

Season's Greetings

Available Monday to Friday 12pm – 5pm
Smaller portions for smaller appetites

Mains

Real Ale Battered Haddock (GFO) - £14.95

Marrowfat mushy peas, triple cooked Koffman's chips and chippy dip.

Warm Goats Cheese Salad (V) - £12.95

Roasted sweet potato, heritage beetroot, roasted walnuts and figs, honey mustard dressing.

The 'Dales Cheeseburger (GFO) - £14.45

Beef patty, caramelised onions and Applewood cheese in a toasted bun with rosemary salted fries.

Veggie Lasagne (V) - £13.95

layers of green lentil and tomato Ragu, white cheese sauce and pasta sheets served with house salad and garlic focaccia.

Sausage & Mash (G) - £13.95

Butchers' sausage, herb mashed potato, French style peas and red onion gravy.

Classic Margherita (V)(VGO) - £11.95

Napoli style sauce, shredded mozzarella and basil.

Gluten free base available – add £1.50

Steak Frites (G) - £15.95

Char-grilled rump steak with fried egg, rosemary salt fries, watercress salad and peppercorn sauce.

Sandwiches

All served on Barra Gallega style baguettes.

Add a cup of soup or Koffman fries for £1.50

Black & Blue (GFO) - £12.95

shaved steak and crumbled Stilton with pickles.

Old School Fish Finger - £12.95

Dill pickles, mushy peas and tartare sauce.

Butchers' Sausage (GFO) - £10.95

Caramelized onions, cranberry, apricot and port relish.

Prawn Cocktail (GFO) - £12.45

Bloody Mary sauce, lettuce, cucumber and lemon mayo.
With mozzarella and pesto.

Roasted Provençale Vegetable (GFO)(V) - £9.95

(v) vegetarian - (vg) vegan - (vgo) vegan option - (g) non gluten containing dish - (gfo) gluten free option

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.

THE GREENDALE OAK

Festive A la Carte

For the Table

Roasted Marinated

Cocktail Olives (V)(VGO)(G) - £5.45

Whipped feta and focaccia croutons.

Pub Baked Focaccia (V)(VG) - £5.45

Aged balsamic and virgin oil dip.

Warm Pork Scratchings (G) - £4.45

Sweet apple sauce.

Chubby Pigs In Blankets - £5.95

Honey mustard glaze

Huntsman Pie - £3.95

House chutney.

Sharers

Kilo Mussel Pot - £26.95

Scottish mussels, prawns, clams, creamy garlic and chardonnay broth, warm pub baked focaccia for dunking.

★ Festive Sharing Board (GFO) - £31.95

Whole baked rosemary and garlic Camembert, glazed pigs in blankets, chicken parfait, Huntsman pie, sage and onion stuffing bon bons, cranberry, apricot & port chutney, festive dips and pickles, bacon jam, warm pub focaccia.

Chilled Native Oysters (G)

Raspberry Mignonette, Tabasco, Lemon.

x3 - £13 x6 - £18 x12 - £32

Small Plates

★ Royal Greenland Prawn & Crayfish Cocktail (GFO) - £10.95

Bloody Mary cocktail sauce, warm bread and butter.

Seasonal Soup of the Day (GFO)(VGO) - £7.95

Pub butter and artisan bread.

★ Parfait of Chicken Liver with Truffle (GFO) - £7.95

Toasted brioche, prune and apricot chutney.

Warm Goats Cheese Salad(V) - £8.45

Roasted sweet potato, heritage beetroot, roasted walnuts and figs, honey mustard dressing.

Risotto of Sea Scallops (GFO) - £11.95 / £24.45

Fine herbs, crème fraîche and crispy Parma ham.

Trio of Pub Baked Bruschetta - £7.95

Parma ham, Parmesan, tomato compote.

Sautéed Wild Mushrooms - £9.45

Confit garlic, Chardonnay and cream sauce, toasted brioche.

Teriyaki Pork Belly Strips - £9.95

Aisan slaw..

Jerk Spiced Chicken Thighs - £9.95

Asian slaw, mango puree, toasted sesame, green onions.

Pulled Lamb Aranchini - £9.95

Tomato ragu, mint yogurt.

Main Plates

★ Hog & Turkey Balentine (G) - £19.45

Smoked maple-glazed bacon, honey glazed winter vegetables, sage and onion meat stuffing, pigs in blankets, rosemary roast potatoes, pan roast gravy.

★ Slow Braised Beef Shank Bourguignon (G) - £23.95

Honey glazed winter vegetables, herb mash potatoes.

Our Steak Pie - £17.95

Herb mash potato or Koffman chips, honey glazed winter vegetables and pan roast gravy.

Add melted Stilton topper for £2.00

Real Ale Battered Haddock (GFO) - £18.95

Marrowfat mushy peas, Koffman's chips, House tartare, chip shop curry sauce, charred lemon.

Manhattan Style Seafood Chowder (G) - £24.45

East coast seafood and shellfish sea vegetables, toasted pub focaccia.

★ Honey Glazed Gressingham Duck (G) - £23.45

Butternut puree, pressed potato terrine, plum compote, thyme and Madeira.

Herb Roasted Corn Fed Chicken (GFO) - £21.95

French style peas, rosemary new potatoes. chicken jus.

Crispy Rolled Belly Pork (G) - £22.95

Prune and apricot stuffing, sweet potato fondant, tenderstem broccoli, rich jus.

Beetroot Wellington (V)(VGO) - £15.95

Honey glazed winter vegetables, sweet potato fondant, Appropriate jus.

Maple Glazed Bacon Chop (G) - £19.95

Fried hens' egg, spiced pineapple relish and Koffman fries, watercress salad.

Slow Roasted Local Lamb Shank (G) - £24.45

Rosemary roast potatoes, honey glazed winter vegetables, minted lamb jus.

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THE GREENDALE OAK

Festive A la Carte

From The Chargrill (gfo)

All our steaks are dry aged for a minimum of 28 days and supplied from quality, local butchers.

All served with rosemary sea salted Koffman fries, real ale battered onion rings, blistered vine tomatoes and honey mustard dressed watercress and shallot salad.

Ribeye (283g) - £31.95

Heart of Rump (226g) - £24.95

Fillet Mignon (226g) - £34.45

Chateaubriand for Two - £79.95

Fillet mignon, parfait of chicken liver and truffle parfait, Koffman fries, real ale battered onion rings blistered vine tomatoes, honey mustard dressed watercress and shallot salad with your choice of two sauces.

Grill Sauces (G)(V) - £3.45

Peppercorn & brandy (VG)

Stilton cream

Red wine jus (VG)

Diane

Burgers

All served on a toasted burger bun with rosemary sea salt fries, real ale battered onion rings and house ranch slaw.

 **Festive Feast Burger - £17.95**

Beef patty, sage and onion sausage meat patty, molten camembert and pig in blanket with cranberry, apricot and port relish.

Signature Steak Burger (GFO) - £17.95

Smoked Applewood cheddar, bacon jam, our burger sauce

Our Secret Recipe Fried Chicken Burger - £16.95

Smoked Applewood cheddar, our burger sauce.

Moving Mountain Burger (V)(VGO) - £16.45

Smoked Applewood cheddar and red chilli jam.

Artisan Stone Baked Pizzas

Gluten Free alternative - add £1.50



The Festive One - £15.45

Pulled turkey, pigs under blankets, sage and onion sausage meat baubles, sticky bacon jam, molten Camembert.

Mozzarella Garlic Bread (V)(VGO) - £10.95

Roasted garlic.



Veggie (V)(VGO) - £15.45

Wild Mushroom, white truffle oil, parmesan and wild rocket.

Classic Margherita (V)(VGO) - £11.95

Napoli style sauce with shredded mozzarella and basil.

The Goat (V)(VGO) - £15.45

Goats cheese, black olives, oregano, roasted garlic and cherry tomatoes.

Carnivore Diavolo - £15.95

Salami, Parma ham, pepperoni, nduja and mozzarella.

Sides

Real Ale Battered Onion Rings (V)(VG) - £4.50

Koffman Triple Cooked Chips (V)(VG)(G) - £5

Rosemary Sea Salt Fries (V)(VG)(G) - £5

Parmesan & Truffle Fries (V)(G) - £5.50

Creamy Herb Mashed Potato (V)(G) - £5

Honey Glazed Winter Vegetables (V)(G) - £5.50



experience our passion for pubs



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Delicious Homemade Puddings

All £8

 **Steamed "Dickens Style" Christmas Pudding (V)(VGO)(G)**
Creamy Cognac sauce.

 **Black Forest Trifle (V)**
Creme Chantilly, griottine Kirsch cherries.

Sticky Toffee & Date Pudding (V)(VGO)(GF)
Butterscotch sauce, Devonshire clotted cream.

Old School Jam Roly Pudding (V)
Dairy custard.

Lemon Meringue Pie (V)
Mango puree, lemon sorbet.

Local & Not So Local Cheese Board (V)(GFO) - £12.95
Colston Bassett Stilton, Sparkenhoe vintage red Leicester, Somerset brie,
Smoked Applewood cheese, mulled wine spiced chutney, celery and artisan crackers.

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 tippie,
poured tall and topped with whipped cream.*

Liqueur 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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