

The Green Room

Where passion and flavour unite!

Breakfast Menu

Join us for Lunch, Sunday Roast or Dinner Next time

Main Breakfasts

- **GRAND BREAKFAST (£17.00):** Three Sausage, Three Bacon, Three Hash brown, Three Fried Eggs, Two Tomato, Baked Beans, Two Mushroom, Two Toast and Butter
- **HOUSE BREAKFAST (£13.85):** Two Sausage, Two Bacon, One Tomato, Two Hash Brown, Two Fried Eggs, Baked Beans, Mushroom, Tomato, Toast and Butter
- **SMALL BREAKFAST (£11.85):** One Sausage, One Bacon, One Tomato, One Hash Brown, One Fried Egg, Baked Beans, Mushroom, Toast and Butter
- **GREEN BREAKFAST Vegan Option Available (£12.85):** Two Vegetarian Sausage, Tender Stem, Tomato, Baked Beans, Hash Brown, Mushroom, Toast and Butter
- **BREAKFAST FRITATTA Veggie & Vegan option Available (£12.85):** Sausage, Bacon, Onion, Tomato, Pepper, Hash Brown, baked with Eggs, Cheese & Herbs, Toast and Butter
- **FRENCH PARMESAN BAKED EGGS (£9.50):** Runny Eggs baked in Cream, Parmesan, Butter, Shallots & Mixed Herbs, Toast. *With Bacon add £2*
- **MOROCCAN SHAKSHUKA Vegan option available (£9.50):** Poached Eggs in a rich Smoky Spicy Tomato Sauce cooked with Moroccan Spices and Peppers, Toast and Butter. *With Sausage or Bacon add £2*
- **TURKISH EGGS/ CILBIR (£9.50):** A dish of poached Eggs, Garlic Infused Yogurt, hot chilli Oil, Fresh Dill, Toast and Butter. *With Smoked Bacon add £2*
- **CHILLI CRISP EGGS (£11.20):** Toast topped with Eggs fried in Chilli flakes Oil, Rocket, Avocado, Smoked Bacon
- **BRIE, BACON OMELETTE Veggie option Available (£11.20):** Served with Toast and Butter
- **EGGS BENEDICT (£11.90):** Ham, Poached Eggs, Homemade Hollandaise Sauce, Toasted Muffins
- **EGGS ROYALE (£12.95):** Smoked Salmon, Poached Eggs, Homemade Hollandaise Sauce, Toasted Muffins
- **MEDITERRANEAN EGGS FLORENTINE (£10.90):** Roasted Peppers, Sun blush Tomato, Wilted Spinach, Poached Eggs, Homemade Hollandaise Sauce, Toasted Muffins
- **SCRAMBLED EGGS ON SOURDOUGH TOAST (£8.95):** *With Smoked Salmon add £3.50 Bacon add £2*
- **AFRICAN SPICY SCRAMBLED EGGS (£8.95):** Eggs scrambled with African Spices, Drizzled with Chilli Oil served on a Sourdough Toast

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Avocado & Specialties

- **AVOCADO & SMOKED SALMON (£13.85):** Toasted Sourdough, Avocado, Smoke Salmon, Poached Eggs, Shallot & Capers Salsa, Homemade Hollandaise
- **AVOCADO & TOMATO Vegan option available (£12.50):** Smashed Avocado, Homemade Slow Roasted Tomato, Rocket, Poached Eggs, Red Onion & Coriander Salsa, Toasted Sourdough, Homemade Hollandaise Drizzle
- **HALLOUMI & MUSHROOM Vegan option available (£12.75):** Grilled Halloumi, Mushroom, Roasted Peppers, Rocket, Homemade Pesto, Sourdough Toast
- **BREAKFAST BURGER (£9.95):** Sausage, Bacon, Tomato, Mushroom, Egg
- **SAUSAGE BAP Vegan & Veggie option available (£7.50):** Sausage & fried Onions
- **BACON BAP (£7.50)**

Pancakes & Grains

- **AMERICAN PANCAKES:**
 - Smoked Bacon & Blueberries, Blueberry Glaze (£10.80)
 - Mixed Berry, Whipped Cream, Coulis (£9.50)
 - Fresh Banana, Whipped Cream, Chocolate Sauce (£9.50)
- **GRANOLA GLASS:**
 - Berries, Greek yogurt, Granola, Fresh Strawberries, Honey (£8.50)
 - Banana, Greek Yogurt, Granola, Chocolate Sauce, Chocolate Flakes (£8.50)
- **TOASTS PLATE (£4.50):** Two Toast of your choice, Butter with either Strawberry Jam, Orange marmalade or Nutella

Kids Under 10s Breakfast

- **MINI COOKED BREAKFAST (£6.70):** Sausage, Bacon, Hash Brown, Beans, Egg, Toast & Butter
- **PANCAKES (£6.50):** Whipped Cream with sauce of your choice
- **BEANS ON TOAST (£4.50)**

Extras

- Bacon £1.20, Sausage £2.20, Jam, Marmalade, Nutella £1.50
- Egg £1, Mushroom £1, Tomato £1, Hash Brown £1, Beans £1, Black Pudding £1.50, Toast £1, Avocado £2.50
- Halloumi £2.80, Smoked Salmon £3.50

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Drinks & Cocktails

- **Hot Drinks:** Americano (£3.70), Cappuccino (£3.80), Latte (£3.80), Flat white (£3.70), Espresso (£2.95), Double Espresso (£3.70), Hot Chocolate with Cream (£3.80), Vegan Hot Chocolate with Cream (£3.80). *Dairy free Option Add £0.50. Add Flavours (Caramel, Vanilla, Hazelnut, Cinnamon, Cream or Marshmallow) £0.70.*
- **Tea Pot (£3.50):** English Breakfast, Peppermint, Berries, Earl Grey, Camomile, Decaf Tea, Spiced Chai.
- **Cold Drinks:** Iced latte (£3.60), Iced Coffee (£3.50), Glass of fresh Orange Juice 330ml (£3.80), Glass of fresh Apple Juice 330ml (£3.80), Mineral Still Water 330ml (£2.80), Mineral Sparkling Water 330ml (£2.80).
- **Breakfast Cocktails (Two for £15):** Buck's Fizz (£8.50), Pineapple Limoncello (£8.95), Afterglow Spritz (£8.95), Amaretto Sour Spritz (£9.50), Kir Royale (£9.50), Bellini (£9.50), Prosecco for one (£8.50), Prosecco bottle (£30.00).

Main Menu

Small Plates

- **Roasted Plum Cherry Tomato & Spring Onion Tarts (£7.50):** *Vegan option available.* Dressed Salad, Balsamic Glaze
- **Garlic Mushroom Bruschetta (£7.20):** Toasted Sourdough, Sautee Mushroom, Chardonnay Jus, Rockets
- **Baked Feta (£7.20):** Crusted Baked Feta, Lemon, Honey, Rosemary Dressing served with Garlic Bread
- **Greek Style Hummus (£7.20):** Homemade Hummus, Marinated Tomato, Olives & Cucumber, Toasted Pine nut, Warm Pitta
- **Crispy Chilli Chicken Strips (£7.95):** Japanese Sesame dressing, Carrot, Cucumber & Black Onion Seeds Salad

Main Dishes

- **Classic Beef Bourguignon (£19.95):** Slow Cooked Beef with Mushrooms, Pearl Onions, Garlic, Red Wine, Thyme, Mixed Herbs, Mustard & Chive Crushed New Potato
- **Flat Iron Beef Steak (£19.95):** Cooked medium rare Flat Iron Steak Slices, Peppercorn & Brandy Sauce, Sautee Mushroom, Tender Stem, Fries
- **Oven Baked Salmon Supreme & Pea Risotto (£17.75):** Succulent Marinated Salmon, Creamy al dente Risotto, Mint Oil, Shaved Parmesan, Pea Sho
- **Chicken & Chorizo Paella (£15.95):** Flavour packed Rice cooked with Chicken, Chorizo, Mixed Peppers, Peas, Onions, Tomato, Garlic, Herbs Oil
- **Seafoods Jambalaya (£15.95):** Savoury Spicy Rice, cooked with Fish, King Prawns, Salt

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& Pepper Squid, Green Pepper, Onion, Garlic, Cajun Seasoning

- **Crispy Sweet Chilli Chicken Stir Fry (£13.85):** *Veggie option with Crispy Spring Rolls* £12.85. Vegetables, Noodles stir fried with Ginger, Garlic, Soy Sauce & Five Spice served with Fresh Prawn Crackers
- **Nigerian Jollof Rice (£13.85):** A flawless Spicy Savoury rice, served with Congolese Bake Chicken Leg, Cassava Crisps, Hot Chilli Sauce
- **Posh Pigs In Blankets & Mustard Crushed New Potato (£14.85):** *Veggie option available* £13.85. Cider & Rosemary Gravy, Crispy Onion, Buttered Savoy
- **Vegan Chickpeas & Sweet Potato Korma (£13.95):** Creamy mild Curry bursting with flavours, Cooked with Ground Almond & Korma spices, Red Onion Coriander Salsa, Pilau Rice, Naan Bread to wipe down the bowl

Pastas

- **Spaghetti Bolognese (£11.95):** Lean Minced Beef Steak in Authentic Bolognese Sauce, Fresh Spaghetti
- **Penne & Italian Tomato Sauce (£10.95):** *Vegan option available.* Fresh Penne in a rich Italian Tomato Sauce
- **Tagliatelle & Pesto (£11.95):** *Vegan option available.* Fresh Tagliatelle, Roasted Tomato, Rockets, Toasted Pinenuts, Fresh basil Pesto
- **Ham & Eggs (£11.95):** Bubble, Leek & Squeak, Fried Eggs, Ham
- **Wholetail Scampi (£11.95):** Peas, Homemade Tartare Sauce, Fries

Burgers & Wraps (with Fries)

- **Beef Burger (£13.50):** Handmade Beef Burger, house burger sauce, Lettuce, Tomato, Onion Ring, Bacon, Cheese
- **Chicken Burger (£13.50):** Raising Cane's style Chicken Fillet, House Burger Sauce, Lettuce, Tomato, Cheese
- **Halloumi Burger (£13.50):** Grilled Halloumi, Roasted Peppers, Tomato, Aioli, Rocket, House Spicy Relish
- **Spicy Beans Burger (£12.50):** *Vegan option available.* Spicy Beans Burger, House Burger Sauce, Roasted Pepper, Cheese, House Caramelised Onion Chutney, Rocket, Tomato
- **Chicken Fajita Wrap (£12.85):** Coated Chicken Fillet, Mixed Peppers, Red Onion Roasted in Mexican Spices, Salsa, Sour Cream
- **Fish Finger Wrap (£11.95):** Cod Fish Fingers, Lettuce, Tomato Salsa, House Tartare Sauce
- **Vegan/Vegetarian Lentil Falafel Wrap (£11.95):** Homemade Falafel, Roasted Peppers, Homemade Hummus, Rocket, Onion relish

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- **Gourmet Grilled Focaccia (£13.00 - £13.50):** Roasted Pepper/Mozzarella, Bacon/Brie, or Chicken Goujon/Mushroom options.

Boards, Salads & Sandwiches

- **Boards (£13.20):** Meat Board, Veggie Board, or Vegan Board options.
- **Salad Bowl (£8.50):** Sea Salted Croutons, New Potato, Red Onion, Salad & House Dressing
- **Sandwiches (£6.80):** BLT, Ham Salad, Tuna Mayo, Prawn Marie Rose, Vegan Hummus, or Cheese & Chutney.

Kids Under 10s (£4.50 - £6.80)

- Options include Beef Burger, Chicken Burger, Fishfingers, Chicken Goujons, Penne Pasta, Spaghetti Bolognese, or Sandwiches.

Desserts (£7.50)

- **Classic Pavlova, Polenta Orange & Almond Cake, Chocolate Brownie, Vegan Spiced Apple Cake, Rustic French Apple Tart, Affogato.**
- **Belgian Waffles (£6.95):** Chocolate Delight, Caramel Delice, or Berry Bliss.
- **Glass Desserts (£7.50):** Citrus Delight or Profiterole Sundae.
- **Selection of Ice Cream:** 1 Scoop £2.40 / 3 Scoops £6.
- **Milkshakes (£5.50):** Strawberry, Chocolate Fudge, or Caramel.

Dinner starter

All items are priced at the amount listed next to their titles.

- **Cream of Cauliflower, Cheddar and Dill (£7.50):** Juniper Salted Croutons, Dill Oil, Lime zest. A Velvety Soup with a zesty taste and a hint of dill, a symphony of beautiful flavours. A must try.
- **Smoked Haddock & Cod Croquettes (£9.50):** Spicy Moroccan Sauce, Poached Egg, Coriander Oil, Pickled Shallots. An elegant Starter.
- **Vegan Beet Tartare & Avocado (£7.95):** Beetroot, Toasted Pumpkin Seeds, wild Rocket, Pomegranate syrup. Visually appealing and delicious. This is a showstopper.
- **Grilled Halloumi (£8.85):** Roasted Med Veg, Aioli Dressing, Salsa Verdi, Red Pepper Drizzle. Simply stunning.
- **Brussels Pate (£9.20):** Sweet Chilli Jam, Confit Pearl Onions, Tangy Cornichons, Toasted Brioche. Pure delight.
- **Roasted Plum Cherry Tomato & Basil Tartlets (£7.75):** Fresh Basil Pesto, Dressed

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Salad, Balsamic Glaze. You won't be disappointed.

Dinner menu

Honey Garlic Pork Tenderloin £20: Carrot puree, Wilted Pak Choi, Soba

Juicy Pork Tenderloin meets a luscious blend of Honey, Garlic, Soy, Ginger and aromatic herbs with a hint of Green Chilli. This Asian influent dish is indulgent

Oven Bake Chicken Fillet £20: Chardonnay Cream, Sautee New Potato, Pico De Gallo, Maple Carrot, Parley Oil

Juicy Chicken Fillet, Al dente Risotto, Fresh Pico De Gallo. A delightful dish

Rump Steak £21: Cooked medium rare Steak, Gourmet Chips, Garlic Mushroom, Thyme Roasted Vine Tomato, Brandy and Peppercorn Sauce. Simply the best

Plaice Meunier £20: Capers, Garlic, lemon & Brown butter Sauce, Sprouting, New Potato

A simple yet stunning dish, Crispy Capers, Zesty Lemon & the Nutty Butter complement the fish nicely. Chef's Favourite

Beef Bourguignon £20: Slow Cooked Beef In Red Wine, Garlic, Mixed Herbs, Pearl Onion, Mushrooms, Smoked Lardon, served with Dijon Crushed Pomme de Terre, glazed Carrot. You won't be disappointed with this one

Salmon Supreme £18.95: Succulent Marinated Salmon, Creamy Spring Pea Risotto, Mint Oil, Parmesan crisps Pea Shoot. A satisfying dish.

Stuffed Portobello Mushroom Ve £18.50: Greek Style Portobello Mushroom stuffed with Feta, Spinach, Garlic crumbs, Toasted Pine Nuts, served with a Cabernet and Tomato reduction and Rosemary New Potato

Dinner desserts

All desserts are priced at £7.50 unless otherwise stated.

- **Warm Spiced Apple Cake Ve:** Caramel Sauce, Chantilly Cream, Apple Crisps. Moist cake with a hint of mixed Spices and Apple. A real treat.
- **Deconstructed Profiteroles:** Whipped Cream, Chocolate Sauce. Crispy Choux Buns, Vanilla scented Cream paired with Chocolate Sauce. Delicious!
- **Eton Glass GF:** Meringue, Whipped Cream, Mixed Berry, Lemon Sauce. Inspired by a British Classic dessert Eton Mess, pure delight.
- **Classic Chocolate Brownie:** Strawberry Sauce, Chocolate Ice Cream, Fresh Strawberries.

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- **Almond and Orange Cake GF:** Delicious light cake soaked in Honey Cardamom syrup served with pouring cream.
- **Cheeseboard (£3 extra):** Beautifully presented Cheeseboard with Continental Cheese, Manchego, French Brie, Soft Goat's Cheese, Chutney, Apple, Cheese Biscuit.
- **Affogato:** Espresso & Ice of your choice, an Italian Classic Dessert.

Sunday Roast Menu

All Served with Roast Potato, seasonal veg, Cauliflower cheese, Gravy, Yorkshire pudding and sauces

- **Beef (£17.50):** Balsamic Roast Red Onion. Goes well with Bedford's Shiraz wine
- **Chicken Fillet (£16.00):** Thyme & Onion Stuffing, Chipolata. Pair with Blockhouse Signature Chenin Blanc
- **Pork Loin (£16.00):** Stuffing, Chipolata
- **Vegan Loaf (£16.00):** Lentil, Walnuts, Sweet Potato, Beetroot & Orange Sauce. Perfect match to our Pinot Grigio Rosato

Other Lunch

- **Beef Bourguignon (£19.95):** Slow cooked Beef with Mushroom, Pearl Onions, Garlic, Thyme, Red Wine, served with Roast Potato, Honeyed Carrot. Perfect match to Chateaux Chauvelet Bordeaux
- **Plaice Fillet (£20.00):** Capers, Shallot, Garlic, Lemon & Brown Butter Sauce served with Tender Stem Broccoli & Sautee New Potato. Pair with Chateaux Hauts de Fontaneau Blanc
- **Vegan Chickpeas & Sweet Potato Korma (£13.95):** Creamy mild Curry, cooked with Ground Almond, Korma Spices, Red Onion Raita, Naan Bread. Goes well with Blockhouse Signature Chenin Blanc

Food Allergen Alert:

Please inform your server of any allergies or intolerances before placing your order.
While care is taken, total absence of allergens cannot be guaranteed.