The Green Room

Lunch Menu



Food by

TEXTURE

Starters

Chef's Soup of the Day — £8.00
Ask for today's seasonal soup, served with sourdough & Netherend butter. (V) (Ve Available)

Hummus — £8.00
Pickles, radish & flatbread. (Ve)

Chorizo Scotch Egg — £8.50
Warm scotch egg with a runny yolk, served with fermented chilli mayo.

Chicken Liver Parfait — £10.00
Served with red onion jam, warm brioche roll & watercress.

Garlic Mushrooms on Toasted Sourdough — £10.00
Sauteed wild mushrooms, garlic, lemon & parsley cream, aged Parmesan. (V Available)

Sharers & Small Plates

Caesar Salad — £9.00
Gem lettuce, garlic & Parmesan dressing, croutes & olive oil. (V) (Ve Available)

Add Pan-Fried Chicken Breast £4.00

Chef's Soup & Sandwich — £11.50
A bowl of today's warming soup special with a cheese & ham sourdough toastie. (V & Ve Available)

Chef's Quiche — £12.00
Slowly baked with vintage cheddar, red onion jam & local free-range eggs. Served with TGR coleslaw & seasoned fries. (V)

Classics

Warm Winter Salad — £11.00
Quinoa, carrot, celery, broccoli, red onion, cherry tomato, raisins & house dressing. (V) (Ve Available)

Add Pan-Fried Chicken Breast £4.00

Panko Crumbed Chicken Escalope — £16.00
Charred gem lettuce, Caesar dressing, bacon crumb & fries.

Geordie Bangers — £18.00
Local sausages with creamy mash, sauce bercy & charred hispi

North Sea Fishcake — £18.00
Spring onion & herb fishcake, pea purée, fries, tartare & lemon.

Northern Fish & Chips — £18.50
Classic North East haddock in crispy yeast batter with chips, lemon & tartare.

Pan-Roasted Chicken Breast — £18.50
Wild mushrooms, tarragon & truffle cream, crispy kale and crushed new potatoes with spring onion & olive oil.

Hot Honey & Taleggio Ravioli — £18.95
Taleggio-filled ravioli, seasonal greens, brown butter & hot honey. (V) Ve available - Pea & Mint Ravioli.

Daube of Beef — £23.95
Mousseline potato, cavolo nero & rich braising juices.



Sandwiches All served with seasoned fries.

Tomato & Roasted Red Pepper **£14.00**
Tomato, roasted red pepper & vegan cheese. (Ve)

Smoked Salmon & Chive Cream Cheese **£16.00**
Smoked salmon, lemon & chive cream cheese, toasted sourdough & dressed watercress.

Bacon Steak & Blue Cheese **£16.00**
Thick-cut bacon steak, creamy blue cheese & red onion jam, served in rosemary & sea salt focaccia.

Sides £4.50

Fries (Ve)
Proper Chips (V)
House Salad (V & Ve)
Buttered Mash (V)
Seasonal Vegetables (V & Ve)

Desserts £8.00

Newcastle Brown Ale Sticky Toffee Pudding
Butterscotch sauce & vanilla bean ice cream. (V)

Dark Chocolate & Olive Oil Mousse
Raspberry sorbet & sourdough dunkers. (V)

San Sebastian Burnt Basque Cheesecake
Berry compote & Chantilly Cream. (V)

Apple & Blackberry Eton Mess
Spiced apple, blackberry, meringue & Chantilly cream. (V)

Vegan Cookie Crumble Cake
Vanilla frosting & cookie crumb. (Ve)

FOOD ALLERGY NOTICE
Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.
Please scan the QR code for further details of allergens within our dishes.

All food provided by our catering partner Texture NCL Ltd at the Green Room and catered events at the Theatre is sold by NTR Green Room Limited as agent for and on behalf of Texture NCL Ltd

TEXTURE

Texture is a family-run hospitality group rooted in the North East of England.

Our portfolio encompasses Texture Luxe Corporate & Event Catering, alongside our gastro restaurants, The Fox and Tree in Dalton-le-Dale and The Stapylton Steakhouse in Hawthorn Village.

We are proud to be the exclusive food partner for Newcastle Theatre Royal & The Green Room and the exclusive wedding partner for Redhills Durham.

Drawing on over 25 years of experience within Michelin-starred kitchens & hospitality, we bring together creativity, precision and the finest seasonal ingredients to deliver truly exceptional dining. From elegant corporate occasions and bespoke fine dining to intimate gatherings and weddings, every experience is crafted with care and distinction.

At Texture, every dish is a celebration of craftsmanship, seasonality and flavour, whatever your style or texture!



thegreenroombar.co.uk