The Green Room

Food by TEXTURE

Sunday Roasts

1 Course £20.00 | 2 Courses £27.00 | 3 Courses £31.00

Served every Sunday, 12pm – 5pm.
Enjoy a comforting, traditional Sunday meal by Texture at The Green Room, where local ingredients and slow-cooked dishes create the perfect roast experience.

Starters

Chicken Liver Parfait
Smooth and rich parfait served with red onion relish, dressed salad, and handmade mini brioche roll.

Hummus, Pickled Beetroot & Flatbread (Ve)
Zingy homemade hummus paired with tangy pickled beetroot served on warm, soft flatbread.

Garlic Mushrooms on Toasted Sourdough (V)
Creamy sauteed wild mushrooms with garlic, lemon & parsley cream with aged parmesan on a toasted brioche.

Chef's Soup
A warming bowl of the chef's freshly prepared soup of the day. Served with warm sourdough and butter. (V & Ve Available.)

Mains

All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.

Herb Roast Chicken Supreme	*Our Mont Rocher Viognieradds a soft touch of floral richness to the roast. Add a bottle for £36.00*
Slow Roast Crispy Belly Pork	*We recommend pairing with our zesty Domaine de Vedilhan Sauvignon Blanc, it keeps the pork fresh and lively. Add a bottle for £30.00*
16-Hour Slow Braised Beef Brisket	*Try it with the velvety Cantina di Negrar Appassimento Rosso leans into those big, beefy flavours. Add a bottle for £42.00*
Rare Roast Sirloin of Beef *(Supplement £5)*	*A classic Bordeaux from Chateau Carcanieux cuts through the beef with earthy depth. Add a bottle for £50.00*
Tomato & Goat's Cheese Tart (V)	*Calusari Pinot Noir brings a lightness that plays nicely with earthy, roasted roots. Add a bottle for £32.00*

Desserts

Tarte au Citron (V)
Raspberries & Chantilly cream

Newcastle Brown Ale Sticky Toffee Pudding (V)
Rich toffee sponge with butterscotch sauce and vanilla ice cream.

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

San Sebastián Burnt Cheesecake (V)
Spanish San Sebastián burnt cheesecake with a caramelised top and creamy centre, served with berry compote and Chantilly cream.

Sides £5.00

Cauliflower Cheese (V)
Classic baked cauliflower in creamy cheddar sauce.

Seasonal Vegetables (V)
Chef's selection of market-fresh vegetables.

Wrapped-up Piggies
Mini sausages wrapped in streaky bacon.

Pork, Apricot, Leek & Sage Stuffing
Fragrant and savoury stuffing blend.

Extra Roasting Gravy £1.50

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Children's Sunday Lunch

2 Courses £9.00 | 3 Courses £12.00

Starters

Crispy Fried Potato Skins (V)

Grilled Cheddar Cheese On Toast (V)

Chef's Soup with Warm Bread
(V & Ve Available.)

Mains

All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.

Pan Roast Geordie Bangers With Chips Or Mash & Gravy

Little Northern Fish Or Fishcake & Chips

Children's Pasta - Tomato Sauce Or Cheese

Sunday Lunch - Roast Meat With Potatoes, Vegetables & Gravy



Desserts

Warm Chocolate Brownie & Ice Cream (V)

Warm Cookie Dough & Ice Cream (V)

Mixed Ice Cream (2 Scoops) (V)

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