

The Green Room

Spring & Summer Food Menu



Food by
TEXTURE

Starters

Chef's Soup of the Day £8.00

*Ask for today's special.
Served with sourdough & Netherend butter. (V) (Ve Available)*

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.

North Sea Fishcake £12.00

*Spring onion, Pommery mustard, parsley & chives with tartare sauce
& watercress.*

***We recommend the Longbarn Chardonnay, whose fresh acidity and
citrus lift the richness while keeping the herbs bright and balanced***

Sharers & Small Plates - Only Available 12pm - 4.30pm

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)*

The Luxe Board £18.00 £28.00

*Cheese, charcuterie meats, olives, chutney, scotch egg, seasonal fruit &
artisan breads.*

The Vegetarian Luxe Board £18.00 £28.00

*Cheese selection, hummus, soused beets, charred brassicas, seasonal fruit,
olives & breads. (V)*

The Vegan Luxe Board £16.00 £26.00

*Hummus, soused beets, charred brassicas, olives, chutney, artisan breads &
new potatoes. (Ve)*

Classics

Panko Crumbed Chicken Escalope £16.00

Charred gem lettuce, Caesar dressing, bacon crumb & fries.

Braised Beef & Bone Marrow Pie – Signature Dish £18.00

*Slow braised beef in red wine sauce with bone marrow pastry, served with
chips, mash or fries & vegetables.*

***We recommend our Château Carcanieux Médoc, offering firm structure
and dark, savoury depth to balance the richness of the beef and bone
marrow pastry***

Geordie Bangers £18.00

Local sausages with mousseline potato, sauce bercy & charred hispi

Northern Fish & Chips £18.50

*Classic North East haddock in crispy yeast batter with chips, lemon &
tartare. Add mushy peas (V) £2 extra.*

Pan-Roasted Chicken Breast £18.50

Mousseline potato, wild mushrooms, tarragon & truffle cream with crispy kale.

Ravioli of Pea & Mint £18.95

Ravioli with peas, mint & seasonal vegetables. (V) (Ve Available)

***We recommend our crisp Domaine de la Motte Chablis, with citrus and
mineral notes that brighten the dish and keep it balanced***

Himalayan Salt-Aged Steak

Served with dressed watercress, proper chips & peppercorn sauce.

10oz Rump £27.00 8oz Sirloin £31.00

Sandwiches - All Served with Fries - Only Available 12pm - 4.30pm

Dry Aged Steak Open Sandwich £18.00

Himalayan salt-aged steak, red onion jam, crispy shallots & peppercorn sauce.

The Green Room Truffled 'Club' £16.00

*Lemon & thyme grilled chicken, crispy pancetta, gem lettuce & tomato with
homemade truffle mayo on sourdough.*

Veggie Truffled Club Sandwich £15.00

Mediterranean vegetables, gem lettuce, tomato & truffle mayo. (V & Ve)

Textures Signature Salt Beef Sandwich £18.50

House cured salt beef, pickles, sauerkraut & Russian dressing

Salads

Classic Caesar Salad £12.00

Gem lettuce, garlic & parmesan dressing, croutes & olive oil. (Ve Available)

Pancetta £3.00 Crispy Chicken £5.00

Superfood Salad £10.00

Chickpeas, spinach, crispy kale, quinoa, toasted seeds, miso lemon & olive oil dressing. (V) (Ve Available)

Salad Paysanne

Leaves, baby potatoes, boiled egg, pancetta, shallots, roasted beets & olives

Green (V) £11.00 Meat £14.00 Fish £14.00

Sides £4.50

Fries (Ve)

Proper Chips (V)

House Salad (V & Ve)

Buttered Mash (V)

Mini Superfood Salad (V & Ve)

Sauces

Peppercorn £4.00

Truffle Mayonnaise £1.00

Roasting Jus £2.00

Dianne Sauce £4.00



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

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)

Tarte au Citron

Raspberries & Chantilly cream. (V)

Chocolate & Cookie Sponge

Vanilla frosting & cookie crumb. (Ve)

Cave Aged Cheddar

Chutney & fruit cake. (V)

Why not try our Cockburn's Ruby Port, which pairs beautifully with the Sticky Toffee Pudding, Dark Chocolate & Olive Oil Mousse, or Chocolate & Cookie Sponge, as its rich berry fruit and sweetness enhance deep caramel and chocolate flavours?

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