

the green room

at whatley manor

Wishing you a warm welcome to our fun foodie hub.

The menu is made up of lots of Tapas Style, small plates made from the freshest ingredients from around the world.

It's up to you, you could start your evening in our Green Room & then head over to Grey's for a main course, or stay at the bar and order a few more small plates.

Overleaf from the menu is our drinks selection, all of which have been chosen to compliment the dishes well. In line with our wish to keep our carbon footprint low we have chosen a number of local wines and beers for you to enjoy.

Your host is chef Julian Elkjær who joins us from Copenhagen

To Begin

Freshly made focaccia, oil and vinegar

Pork puffs, lime pickle mayonnaise

£3

Plant Based

Vegetable broth with alliums, beansprouts and chilli

£5

Roasted pepper hummus and garden herb dip, crudités

£4

Beetroot, candied walnuts, dates

£4

Patatas bravas, sour cream, roast garlic, paprika

£4

Seafood

Poached cuttlefish, enoki mushrooms, sauce nage

£6

Gin cured mackerel, cucumber, dill oil

£7

Charcuterie

Aberdeen Angus beef salami
£3

Jamón de Teruel, Casa Mata
£4

Jamón Ibérico de Bellota, J5
£5.5

Meat

Lardo & hibiscus on brioche toast
£4.5

Tartare of Ruby Red Beef, berries, rye croutons
£6

Aged duck salad, nam jim dressing
£6.5

Pâté en croûte, salted cucumber, mustard
£5

Foie gras, quince marmalade
£6.5

Please speak with a member of staff if you have any dietary requirements