

# THE GREENHOUSE

## NIBBLES

Norcellara del belice olives (GF) (V) (DF)(Ve)	5
Arancini with Blackstick blue cheese sauce (GFO) (V)	5
Breadsticks with extra virgin olive oil and balsamic reduction (GFO) (Ve) (DF)	4

## SMALL PLATES

Homemade haggis scotch egg, spiced plum puree and pickled cucumber	10
Soup (I'm not sure, I'll ask), warm bread roll, butter (V) (GFO)	8
Whipped goats cheese mousse, poached pear, toasted walnuts, lambs lettuce, white wine vinegar reduction	9
Smooth chicken liver parfait, fig gel, toasted brioche	10
Citrus-cured Scottish salmon, avocado, fennel, Avruga caviar (GF) (DF)	12
Woodland Cumbrian mushrooms on sourdough toast, white spiced aubergine bayildi (GFO)	7

## BIG PLATES

### MEAT

Steak frites 7 <sup>oz</sup> , ribeye steak, garlic butter, fries, rocket parmesan salad. Tender meat with rich and buttery fat, best served medium-rare for full flavour (GF)(DFO)	33
Trio of Cartmel Valley sausage, wild boar, duck and chillies, Cumberland, cheddar and spring onion mash, red onion gravy	21
Spicy fried chicken breast, Korean spiced mayo, corn, coleslaw, salted cucumber, fries (GFO)	24
Pork belly, slow cooked, mizo and sesame glaze, carrot, pak choi and crispy noodles	25
Cartmel Valley venison burger, Emmental cheese, bacon jam, tomato relish, lettuce, tomato, onion rings, fries and coleslaw, served in a ciabatta bun	22
Slow cooked sticky beef short ribs with creamy mac and cheese, skin on fries and caesar salad	31
Fontina cheese and shiraz risotto roasted artichoke hearts	15

### FISH

Moules marinière 1kg fresh mussels, cream, garlic, shallots, white wine, crusty bread, fries, garlic mayonnaise	21
Smoked haddock and spring onion fishcake, charred broccoli, Avruga caviar, hollandaise sauce topped with poached egg	18
Pan seared salmon fillet, butter bean and smoked bacon cassoulet with pistou dressing (DF) (GF)	22
Spiced monkfish, aubergine bayaldi, saag aloo, onion bhaji & saffron reduction	23

## PASTA

Bronze cut rigatoni, creamy mushroom cheese sauce, ham, chives	18
Pasta norma, bronze cut rigatoni, marinara sauce, aubergine, ricotta and basil	17
'Macaroni and cheese', goats' cheese, spring onion, cheese herb crust	16
'Macaroni and cheese' with lobster meat, lobster bisque, chives, cheese herb crust	25

## PLANT BASED

Castle Green vegan burger 'Beyond burger', sheese, woodland mushrooms, lettuce, tomato, onion rings, fries and coleslaw, served in a ciabatta bun (Ve)	19
Roasted pumpkin, warm hummus, toasted fregola, pumpkin seeds, feta cheese (Ve)	17
Nourish bowl Sticky coconut rice, pak choy, tender stem broccoli, kimchi, crispy onions, spring onions, soy sauce, pickled cucumber and chillies (Ve) (GFO) (DFO) <b>(Optional kimchi - contains shellfish)</b>	17
Add chicken	6
Rosti pan fried potato, vegan rarebit parsnip puree, watercress, braised radicchio lettuce	17

## SIDES

Truffled triple-cooked chips, parmesan, chives (GF)	6
Mixed vegetables (GF) (VgO) (DFO)	5
Fries (GF) (DF)	4
Herb leaf salad, parmesan (GF) (VgO)	4
Corn on the cob x2 (GF) (DFO) (Ve)	5
Onion rings	4
Garlic Bread (GFO)	4
Garlic Bread and Cheese	5
Invisible chips (GF) (Ve) (DFO)	4

0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in!

(Ve) = Vegan (DFO) = Dairy Free Options (GF) = Gluten Free (GFO) = Gluten Free Options (VgO) = Vegan Options

In the new norm cashless society, it is harder to show your appreciation for good service, so we are adding a discretionary 10% service charge to the tip jar. We thank you for your contribution, however if you don't want to participate, we will remove it without question. All tips are shared fairly with the whole team.

# THE GREENHOUSE

## DESSERTS

Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream (Ve) (GFO)	7
Tiramisu white chocolate & pistachio crumbs	9
Greek yoghurt, honey and toasted nuts (GF)	7
Castle Green's very own estate apple tarte tatin, rum raisin ice cream (15-20 minute cook time)	8
Selection of cheese Blackstick blue, Lancashire bomb, Cumbria brie, chutney, apple, grapes and crackers	13
Big kids sundae - see our selection for kids	8
Fresh fruit salad and raspberry sorbet	7

## KIDS MENU

All main courses priced at 8

### Whatever

Beef burger and fries, corn (DFO)

### I don't know

Garlic cheese flatbread, fries

### I don't like that

Rigatoni pasta and tomato sauce and Garlic bread (DFO)

### I'm not hungry

'Macaroni and cheese', garlic bread

### What!!!!!!

Southern fried chicken, fries, corn (GFO)

All desserts priced at 5

Chocolate brownie ice cream sundae

Fruiti tuttie ice cream sundae

Banana and caramel ice cream sundae

## ALLERGEN INFORMATION



(Ve) = Vegan (DFO) = Dairy Free Options (GF) = Gluten Free (GFO) = Gluten Free Options (VgO) = Vegan Options

In the new norm cashless society, it is harder to show your appreciation for good service, so we are adding a discretionary 10% service charge to the tip jar. We thank you for your contribution, however if you don't want to participate, we will remove it without question. All tips are shared fairly with the whole team.

## CREAM TEA

SERVED 12:00HRS – 17:00HRS

Coffee, tea and cake	6
Tea or coffee and scone with jam and clotted cream	7

## SANDWICHES

SERVED 12:00HRS – 17:00HRS

Served on toasted focaccia with coleslaw, crisps and salad (GFO)

Honey roast ham and wholegrain mustard	11
Roasted red pepper, pesto and rocket salad	10
Tuna mayonnaise and spring onion	11
Mature cheddar cheese and chutney	11
Bacon, lettuce and tomato	12
Roast chicken, tomato, lettuce and mayonnaise	12
Scottish smoked salmon, cream cheese and cucumber	15

## COCKTAILS

Liquor Coffee	11
---------------	----

## LONG DRINKS

Aperol Spritz	11
Bloody Mary	11
Elderflower Collins	11

## MARTINI STYLE

Margarita	11
Espresso Martini	11
Pornstar Martini	11
Strawberry Daiquiri	11

## SHORT DRINKS

Negroni	11
Old fashioned	11
Gin Gimlet	11

## MOCKTAILS

Orange and Passionfruit Sunrise	7
Virgin Mary	7
Apple Mule	7

## WINE

We have a range of wines to complement your meal.

Please ask your server for more information about our wine list.