

Castle Green

HOTEL IN KENDAL



For all allergen
information please
scan this QR code.



Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011" "Although due care and attention is made to prevent cross-contamination in our kitchen. It is impossible to fully guarantee the separation of allergen-containing ingredients in storage, preparation and cooking in accordance with the Food Information Regulations 1169/2011".

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.

Welcome to The Greenhouse Restaurant

Two courses for £35, three courses for £40

Available from 17.00 - 21.00 hrs

Starters

Ham hock terrine

with a pineapple relish, gooey soft boiled
quail egg & diced potatoes (GFO)

Roasted red pepper & tomato soup

with a buffalo mozzarella, red onion & tomato bruschetta
topped with edible flowers (VGO, GFO, DFO) 

Whipped goat's cheese & poached pear

with smashed caramelised walnuts,
lambs' lettuce & a white wine syrup (GFO, VGO) 

Slow cooked honey glazed duck leg

with a delicate green lentil salad & a shallot & mustard dressing (GFO, DFO) 
(£4 supplement)

Baked garlic & herb crumb portobello mushrooms

with a rich garlic butter (GFO, VGO) 

Spiced west coast crab cake

with a punchy tomato relish, delicate massaman curry sauce & spring onion salad 

Torched Mackerel Fillet

Served with pickled cucumber, crème fraiche and caviar (GFO, DFO)
(£3 supplement)

Castle Green Heritage Tomatoes

With creamy burrata, micro salad and cold pressed rapeseed oil 

Sides

Fine beans, sauteed shallots, balsamic (GFO, DFO) 

Honey roasted Chantenay carrots (GFO, DFO)

Chunky chips with black garlic ketchup (GFO, DFO)

House side salad (GFO, DFO)

(£4.50 supplement)

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Items marked with  are from our hotel garden
and greenhouse subject to availability.

Mains

Pan fried Goosenargh chicken breast

topped with crispy yeast flakes, sweetcorn puree,
braised leeks with a rosti potato & Madeira sauce (GFO)

8oz Fillet of Cumbrian Beef

Slow cooked vine tomato, grilled portobello mushroom, chunky chips
and peppercorn sauce (GFO)
(£15 supplement)

Roast fillet of salmon

on top of a creamy saffron, potato, carrot & herb mussel chowder alongside
braised gem lettuce (GFO) 

Slow cooked cauliflower steak

with homemade savoury granola,
rosti potato, spiced aubergine puree,
wilted spring cabbage & rich beetroot gravy (VE, GFO, DFO)

Braised collar of pork

with homemade black pudding, buttery mash,
warm spiced apple ketchup, broccoli & a Madeira sauce (DFO) 

Buttered fillet of seabass

with creamed woodland mushrooms, pan fried gnocchi,
samphire, parsley oil & garlic crisps (DFO)

Seafood risotto

Slow cooked octopus with a prawn and clam risotto, squid ink puree, aoli and young herbs (GFO)
(£10 supplement)

Roasted Aubergine

Moroccan spiced, warm couscous salad, red pepper houmous, broad bean and lemon (GFO, DFO, VE)

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Sunday Luncheon

12.00 - 16.00 hrs

Two courses £30 or three courses for £35

Starters

Baked garlic & herb Portobello mushrooms

with a rich garlic butter (VGO, GFO, DFO) 

Pressed ham hock terrine

pineapple relish, diced potatoes & topped with a soft quail egg(GFO, DFO)

Roasted red pepper & tomato soup

with a buffalo mozzarella & tomato bruschetta (VGO, GFO, DFO) 

Mains

Roast striploin of Cumbrian beef

Yorkshire pudding, seasonal vegetables & potatoes (VGO, GFO, DFO)

Honey Glazed horseshoe gammon

seasonal vegetables & potatoes(GFO, DFO)

Pan-fried salmon fillet

served on a carrot and herb mussel chowder (GFO)

Califlower steak

covered in cheese, savoury granola,
wilted cabbage & beetroot gravy (VE, GFO, DFO)

Desserts

Dark chocolate tart

peanut butter, vanilla ice cream & textures of chocolate

Lemon panna cotta

blackberry sorbet, meringues & red vein sorrel (GFO) 

Homemade sticky toffee pudding

with butterscotch sauce & Madagascan
vanilla ice cream (VE, GFO)

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**Artisan cheeses: Blackstick blue, Wensleydale kit calvert
& Cotswold organic brie**

with sourdough crackers, grapes, celery, apple & a fruit chutney
(£8 supplement)

Zesty lemon panna cotta

with blackberry sorbet & red vein sorrel 

Vanilla cream cheese mousse

with textures of strawberry & ginger (GFO) 

Homemade carrot sponge cake

with traditional frosting, clotted cream ice cream,
walnuts, lemon balm & candied carrots (GFO, VGO, DFO) 

Fruits of the forest 'Eton mess'

with meringue, raspberry sorbet, Chantilly cream & raspberry crunch

Mille Feuille

Slow roasted peach, puff pastry, mascarpone cream & star anise syrup.

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White Wine

Sauvignon Blanc, Millstream, South Africa

A zingy, zesty Sauvignon with ripe gooseberry fruit & crisp, dry aftertaste offering typical gooseberry/grassy/passionfruit and apple flavours.

175ml 7, 250ml 9, Bottle 26

Pinet Grigio, Morajo, Italy

Fresh, clean with ripe yellow plum flavours

175ml 7, 250ml 9, Bottle 26

Gruner Veltliner, Talisman -Tokay, Hungary

Dry in style, this Gruner Veltliner has bright aromas of citrus fruit & green herbs balanced with white pepper & warm spice. Will remind you of a nice Chilean Sauvignon Blanc

Bottle 27

Chardonnay, Pocket Watch, Australia

Lots of ripe tropical fruit flavours with refreshing lemon & crisp apples

175ml 7.5, 250ml 10, Bottle 28

Viognier, Les Gazelles, IGP Pays d’Oc, France

Beautifully aromatic with classic peach & apricot aromas

Bottle 29

Albarino, Laxas, Rias Baixas, Galicia Spain

A beautiful aromatic, scented dry & crisp white wine

Bottle 36

Gavi, Terra del Barolo, Italy

A crisp, dry white with long & elegant nutty finish flavours

Bottle 36

Sauvignon Blanc, Silver Lake, Marlborough, NZ.

Fresh & zesty, with ripe gooseberry fruit & a crisp finish

Bottle 39

Petit Chablis, Catherine Gautherin et Filles, France

A ripe nose of apricot with subtle mineral undertones. Very expressive, with velvety ripe fruit & outstanding freshness

Bottle 45

Jonty’s Duck, Avondale - Paarl, South Africa

The nose displays lime, grapefruit & pineapple. The palate is dense with tangy peach & apricot flavours, delivered with gooa intensity & freshness

Organic & Biodynamic, using Jonty's flock of ducks to eat the pests on their daily outing

Bottle 45

Pouilly-Fume, Demaine Chatelin, France

A great example of Pouilly-Fume, a real concentration of Sauvignon fruit

Bottle 47

Sancerre ‘Le Pierrier’, Demaine Jean Thomas, Loire, France

Crisp, steely and fresh with distinct grassy notes that characterise top-notch Sancerre. This wine has a little more depth & character in the mid-palate & a delicious acidity that keeps the wine fresh & interesting to the bottom of the bottle!

Bottle 62

Red Wine

Merlot, Ocarina, Chile

Soft & ripe with silky smooth blackberry & plum flavours

175ml 7, 250ml 9, Bottle 25

Pinotage, Millstream South Africa

Jammy & smoky flavours of the Cape's signature black grape variety

Bottle 26

Shiraz, Spearwood Australia

Smooth & juicy with berry fruits & a touch of spice

175ml 7.5, 250ml 10,

Bottle 28

Rioja Reserva, Medievo, Spain

A full-bodied & structured example of a Rioja Reserva

Bottle 32

Malbec, Vinas de Mendoza, Argentina

A subtle mid-bodied Malbec that has plenty of crunchy dark berry fruit

175ml 9, 250ml 12, Bottle 33

Cabernet Sauvignon, Big Beltie, France

Rich ripe blackcurrant & cassis fruit, with smoky & peppery hints. Ripe tannins & a savoury coffee note with a delicate hint of oak.

Perfect with our steak

Bottle 36

Rosso di Montepulciano, Barbanera -Tuscany, Italy

The bouquet is intense with notes of forest berries, cherries, violets & spicy scents. Smooth & fresh texture deriving from the mid-structured tannins & the natural acidity of the grapes

Bottle 39

Malbec ‘Lunta’, Mendel - Mendoza, Argentina

Dark rich & intensely flavoured with hints of dark forest fruits, black cherry, spice & in harmony with the freshness & oak that wrap around the fruit

Bottle 45

Old Vine Zinfandel, Smoking Loon, California, USA

Juicy aromas of plum, raspberry & mocha. On the palate, cherry, pomegranate & clove dominate. In the background,

dill & vanilla hints

Bottle 46

St Emilion, Chateau Jacques Noir, France

Rich & full with a blast of brambly fruit and oak

Bottle 55

Mastia Amarone della Valpolicella, Italy

An intense, full-bodied & powerful Amarone wine. Full of rich fruit flavours, notes of vanilla & hints of cocoa & spices.

Bottle 65

Chateauf-neuf-du-Pape, Demaine Vieux Telegraphe ‘La Crau’ 2018, Rhone Valley, France

Produced from vineyards located on the stony plateau of La Crau in the south east of the appellation, where the villages of Bedarrides & Courthezon meet. The vines average 60 years of age & the vineyard

is the hottest in Chateauf-neuf-du-Pape. It is always one of the first to pick.

Bottle 85

Rose Wine

Zinfandel Rose, Bad Eye Dear, USA

Light & sweet with loads of juicy strawberry & a refreshing finish

175ml 7, 250ml 9, Bottle 26

Pinot Grigio Rose, Morajo, Italy

A refreshing blush, light-bodied with elegant red fruit flavours

175ml 7, 250ml 9, Bottle 25

Cotes de Provence Rose, Henri Gaillard, France

Classic French rose, bone dry & light-bodied with delicate red fruit

Bottle 33

Rosé, Domaine Petroni, Corsica, France

This wine has a pale colour with a rich, intense nose, floral aromas & fresh fruit, with a touch of minerality. Up there with the best Cote de

Provence Rose

Bottle 40

Champagne

H. Lanvin & Fils NV Brut Champagne, France

Golden in colour, elegant, fresh on the nose & a rounded tasty palate

Bottle 70

H. Lanvin & Fils NV Brut Champagne, France

Pale salmon pink in colour, fresh & elegant with red fruit character

Bottle 75

Taittinger Brut Reserve NV, France

Toasty & biscuity on the nose with a good weight of fruit in the mouth

Bottle 125

Sweet & Portified

Lafage Maury, Grenat 2017

Languedoc, France

Full-bodied & rich with intense flavours of dried fruits, chocolate & coffee

50ml 4.5, Bottle 25

Warre’s Heritage, Ruby Port NV

Douro, Portugal

A full ruby with yummy red fruits, plum & cherry

50ml 4.5, Bottle 35

Quinta do Vallado, 10yr Tawny Port

Douro, Portugal

Dried fruit including apricots, figs, honey & almond

50ml 4.5, Bottle 35

Sparkling

Prosecco, Torre del Doge, Italy

Fresh and fruity, especially apple with hints of citrus

125ml 6.95, Bottle 29

Ponte Prosecco Rose Brut, Veneto, Italy

Floral and red fruit, creamy finish, this is a light, off-dry flavour

125ml 7.5, Bottle 36

Balfour Hush Heath Estate Leslie’s

Reserve NV, England

Beautifully balanced, with crisp acidity & a touch of sweetness & refreshing flavours of lime & redcurrant

Bottle 66



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