

# 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


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

**Two courses for £39, three courses for £45**

Available from 18.00 - 21.00 hrs

## Starters

### Pressed Ham Hock Terrine

Slow-cooked local ham hock, pressed and set, paired with tangy pickled vegetables and mustard mayonnaise. (GFO / DFO) 

### Seasonal Vegetable Soup

A velvety soup crafted from the best of the season's market vegetables, served with a warm bread roll. (GFO / DFO / VGO)

### Salt Cod Fritters

Lightly fried golden fritters of salt cod, served with minted garden pea purée and charred lemon.

### Whipped Goats' Cheese & Poached Pear

A delicate balance of creamy goats' cheese and poached orchard pear, finished with caramelised walnuts, lambs' lettuce, and a white wine syrup. (GFO / DFO / VGO)

### Classic Prawn Cocktail

Plump cold-water prawns in our house Marie Rose sauce with crisp lettuce, tomato, and pumpernickel bread. (GFO / DFO)

### Smoked Duck & Beetroot Salad

Tender slices of oak-smoked duck with earthy beetroot, sweet tangerine, toasted hazelnuts, and bitter radicchio. (GFO / DFO)

### Twice-Baked Wensleydale Soufflé

A light yet indulgent soufflé made with Wensleydale cheddar, served with creamy cheese sauce, wilted baby spinach and spiced apple chutney.

### Savoury Courgette & Carrot Muffin

Baked in-house with garden vegetables, served with houmous, fresh herbs and a seeded salad. (DFO)

## Sides

**Warm sliced sourdough with salted cultured butter** (DFO)

**Pan-fried Brussels sprouts with shallots, garlic & balsamic** (GFO / DFO / VGO)

**Honey roasted root vegetables** (GFO / DFO / VGO)


**Chunky chips with black garlic mayonnaise** (GFO / DFO / VGO)

**House side salad with croutons & French dressing** (GFO / DFO / VGO)

**(£5.50 supplement)**

(Ve) = Vegan (DFO) = Dairy Free Options (GFO)= Gluten Free Options (VGO)= Vegan Options

## Mains

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

### Slow-Braised Daube of Beef

Prime cuts of beef braised until meltingly tender, served with creamy mash, onion textures, roasted carrot, crispy kale and rich gravy. (DFO / GFO)

### Pan-Fried Chicken Breast

Locally reared chicken breast with a golden crust of crispy yeast flakes, sweetcorn purée, braised leek, broccolini, rösti potato and Madeira sauce. (GFO / DFO)

### Roasted Salmon Fillet

Sustainably sourced salmon fillet with sag aloo, crisp onion bhaji, aubergine byaldi and a saffron reduction. (GFO / DFO)

### Teriyaki Oyster Mushrooms

Caramelised oyster mushrooms with butternut squash purée, crispy noodles, sesame-braised pak choi, firm tofu and a sweet soy reduction. (GFO / DFO / VGO)

### Pan-Fried 8oz Fillet of Beef

Grass-fed Cumbrian fillet, pan-seared, served with chunky chips, slow-cooked tomato, grilled garlic mushroom and peppercorn sauce. (GFO / DFO)  
**£10 supplement**

### Red Onion Tarte Tatin

A caramelised red onion tart with whole roasted baby cauliflower, creamy Wensleydale cheese sauce, buttered cabbage and spiced aubergine.

### Buttered Fillet of Wild Seabass


Wild-caught seabass with creamed woodland mushrooms, pan-fried gnocchi, samphire, garlic crisp and herb oil. (DFO)

### Pan-Roasted Halibut Supreme


Halibut with roasted cauliflower, Jerusalem artichokes, air-dried Cumbrian ham, wilted cabbage and cumin velouté. (GFO / DFO)  
**£8 supplement**

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# Desserts

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## Warm Apple Crumble Tart

Apples from our own orchard with a ginger-spiced crumble, warm custard and rum & raisin ice cream. 

## Castle Green Sticky Toffee Pudding

Our signature pudding, rich with Cumbrian dates, served with butterscotch sauce and Madagascan vanilla ice cream. (GFO / DFO / VGO)

## Artisan Cheese Selection

A handpicked trio: Blacksticks Blue, Wensleydale Kit Calvert & Cotswold Organic Brie, served with sourdough crackers, grapes, celery, apple and house chutney.  
**£5 supplement**

## Brûlée Vanilla Rice Pudding

Silky vanilla rice pudding topped with a crisp brûlée crust and seasonal fruit compote. (GFO / VGO)

## Chocolate & Amaretto Cheesecake

Decadent chocolate and almond liqueur cheesecake paired with tonka bean ice cream.

## Orange Croissant Bread & Butter Pudding

Flaky croissant pudding with orange marmalade ice cream and warm custard.

## Dark Chocolate & Cherry Mille-Feuille

Layers of buttery puff pastry, mascarpone cream, and cherries soaked in liqueur.


## Lime-Scented Pineapple

Compressed pineapple infused with lime, served with coconut sorbet, eggless meringue and Malibu syrup. (GFO / DFO / VGO)

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# Sunday Luncheon Served in Alexanders

**12.00 - 16.00 hrs**

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**One course £18, Two courses £23 or three courses for £28**

## Sample menu 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 mozzarellwa & 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)

### Cauliflower Steak

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

## Desserts

### Lemon Panna Cotta

blackberry sorbet, meringues & red vein sorrel (GFO)

### Dark Chocolate Tart

peanut butter, vanilla ice cream & textures of chocolate

### Homemade Sticky Toffee Pudding

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

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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 gooaaintensity & 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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