

COCKTAILS

£12.50 PER COCKTAIL

Aperol Spritz

A light, bubbly Italian cocktail with bittersweet orange and herbal flavours

Bloody Mary

A savoury lakes vodka cocktail made with tomato juice, spices, and citrus

Elderflower Collins

Floral, delicate and oh so refreshing, with a subtle hint of cucumber. Made using Adnams Copper House Gin and served with sparkling soda

Kumquat Margarita

Tico Tequila, FAIR Kumquat Liqueur, agave nectar and fresh lime juice. A playful new twist on a Mexican classic

Espresso Martini

Sapling Vodka blended with FAIR's velvety Café Liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee

Pornstar Martini

Sharp passion fruit liqueur and Sapling Vodka. A celebration of flavour with a fun and fruity kick, a real modern classic

Strawberry Daiquiri

DropWorks Rum, fresh strawberries and lime make up this irresistibly bright summer cocktail. Perfectly sweet and dangerously drinkable

Negroni

Adnams Copper House Gin, vermouth and Campari make this sophisticated yet simple Italian classic. Pairing sweet and bitter notes with a hint of orange

Old Fashioned

A unique blend of bourbon and Adnams Single Malt Whisky, lightly sweetened and aromatised with bitters. A perfectly balanced American classic

Mai Tai

A celebration of flavour with bright citrus, sharp lime and rich rum depth, a true tiki classic.

Castle Green

HOTEL IN KENDAL

THE GREENHOUSE RESTAURANT



ALLERGEN INFORMATION

(V) = Vegetarian (DFO) = Dairy Free Option (GFO) = Gluten Free Option (VGO) = Vegan Option

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. 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. It is our policy that we do not modify any specific dishes or recipes. Please therefore choose a suitable dish for your specific allergy or intolerance; any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. If you would like to see our allergy statement, please ask.



Allergen information



Legacy disclaimer

SERVICE CHARGE

In the new norm cashless society, it is harder to show your appreciation for good service, so we add 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.

Thank you!

CHAMPAGNE

H. Lanvin & Fils NV Brut Champagne, France

Golden in colour, elegant, fresh on the nose and a rounded tasty palate
Bottle £75

Veuve Clicquot Yellow Label Brut

One of Champagne's most iconic houses, celebrated for its consistency, elegance and vibrant house style. Fresh and expressive, with aromas of white peach, citrus and brioche layered over delicate floral notes. The palate is crisp and refined, balancing ripe orchard fruit with subtle toast and a lively, persistent finish.
Bottle £85

H. Lanvin & Fils NV Rose Brut Champagne, France

Pale salmon pink in colour, fresh and elegant with red fruit character
Bottle £80

Taittinger Brut Reserve NV, France

Toasty and biscuity on the nose with a good weight of fruit in the mouth
Bottle £130

SPARKLING

Prosecco, Torre del Doge, Italy

Fresh and fruity, especially apple with hints of citrus
125ml £7.95, Bottle £32

Ponte Prosecco Rose Brut, Veneto, Italy

Floral and red fruit, creamy finish, this is a light, off-dry and fresh rose prosecco
Bottle £39

Balfour Hush Heath Estate Leslie's Reserve NV, England

Beautifully balanced, with crisp acidity and a touch of sweetness and refreshing flavours of lime and redcurrant
Bottle £66

RED WINE CONTINUED...

Malbec, Vinas de Mendoza, Argentina

A subtle mid-bodied Malbec that has plenty of crunchy dark berry fruit
175ml £10, 250ml £13, Bottle £37

Shiraz, Spearwood, Australia

Smooth and juicy with lots of berry fruit and a touch of spice
175ml £9, 250ml £11, Bottle £31

Merlot, Ocarina, Chile

Soft and ripe with silky smooth blackberry and plum flavours
175ml £8, 250ml £10, Bottle £28

ROSÉ WINE

Zinfandel Rose, Bad Eye Dear, USA

Light and sweet with loads of juicy strawberry fruits and a refreshing finish
175ml £8, 250ml £10, Bottle £29

Pinot Grigio Rose, Morajo, Italy

A refreshing blush, light-bodied with elegant red fruit flavours
175ml £8, 250ml £10, Bottle £28

Cotes de Provence Rose, Henri Gaillard, France

Classic French rose, bone dry and light-bodied with delicate red fruit
Bottle £36

Rosé, Domaine Petroni, Corsica, France

This wine has a pale colour with a rich, intense nose, floral aromas and fresh fruit, with a touch of minerality. Up there with the best Cote de Provence Rose
Bottle £44

PORT

Pocas Ruby Port

Very rich aromas of ripe young fruits. Strong and full-bodied, long and persistent finish
50ml - £5.75

Pocas 10 year Tawny Port

Tawny and woody bouquet of dried fruits and raisins. Full-bodied, irresistible and complex, with a long lasting finish of dried plums
50ml - £5.75

THE GREENHOUSE RESTAURANT

Celebrating the finest flavours of the region, with produce sourced locally wherever possible to ensure freshness and quality. In season, many of our ingredients are handpicked from our own garden and greenhouse, bringing a true field-to-fork experience. Thoughtfully and creatively crafted by Executive Chef Carl Semple and his talented team, combining skill, passion, and the very best ingredients to deliver an exceptional dining experience.

2 COURSES – £42.00 | 3 COURSES £49.00

STARTERS

Fried Duck Egg

A perfectly fried duck egg with a rich, golden yolk, topped with tender confit leg meat, finished with vibrant parsley oil and a delicate chervil crumble with brioche soldiers (gfo/dfo)

Homemade Soup of the Day

Freshly prepared soup made daily, served with warm artisan sourdough and Cumbrian cultured butter (gfo/dfo)

Cumbrian Charcuterie

Chorizo, smoked chicken and air dried ham served with punchy purple mustard, homemade chutney, and sharp pickles (gfo/dfo)

Heritage Tomato Salad

A colourful medley of heritage tomatoes served with creamy burrata, black vinegar mayo, and lamb's lettuce. Finished with Romanesco sauce and warm focaccia (gfo/v)

Oak Smoked Salmon Crostini

Oak smoked salmon with pickled fennel and herb salad, dill mayonnaise and sourdough crostini (gfo)

MAINS

Pan Roasted Cod Fillet & Curry Sauce

Delicately pan-roasted cod, served in a fragrant, gently spiced curry sauce. Chilli, sea purslane, coriander, bok choy, and a drizzle of vibrant coriander oil (gfo/dfo)

Slow Roasted Feather Blade of Cumbrian Beef

Cumbrian beef, slow roasted for minimum of 11 hours. Served with sweet pearl onions, earthy button mushrooms, creamy mashed potatoes and a rich thyme-scented gravy (gfo/dfo)

Pan-Seared Chicken Breast

Succulent chicken breast served with a fricassee of leg meat, deep fried rosti potato, pea puree and maderia sauce (gfo)

Homemade Gnocchi

Soft, pillowy gnocchi tossed with wild mushrooms, leeks, spinach, and sweet butternut squash, all brought together in a rich, glossy 'butter' emulsion (gfo/vgo)

Castle Green Risotto

Picked fresh by our award winning gardener Matt
Please ask your server for today's ingredients, topped with poached hens egg and wensleydale cheese (gfo/dfo/vo)

Homemade Lancashire Hotpot

A comforting British classic, Cumbrian Herdwick lamb stew, sliced potatoe lid, baked, finished with a chargrilled rump of lamb, served with a side of spiced pickled red cabbage (gfo)

RED WINE

Château Palmer 2011, 3ème Cru, Margaux

55% Merlot, 45% Cabernet Sauvignon

Widely acclaimed as Margaux's wine of the vintage, delivering First Growth-level concentration and aromatic complexity. Produced from exceptionally low yields and rigorous selection, then cellared at the château for optimal maturity. Deep and opulent, with notes of licorice, truffle, camphor, spring flowers, black raspberry and blackcurrant, framed by remarkable purity and a long, persistent finish.
Bottle £295

Rosso di Montepulciano, Barbanera - Tuscany, Italy

The bouquet is intense with notes of forest berries, cherries, violets and spicy scents. Smooth and fresh texture deriving from the mid-structured tannins and the natural acidity of the grapes
Bottle £43

Malbec 'Lunta', Mendel - Mendoza, Argentina

Dark, rich and intensely flavoured with hints of dark forest fruits, black cherry, spice and in harmony with the freshness and oak that wrap around the fruit
Bottle £49

Rioja Reserva, Medievo, Spain

A full-bodied and structured example of a Rioja Reserva
Bottle £35

Château Duhart-Milon Rothschild 2017, 4ème Cru Classé, Pauillac

76 % Cabernet Sauvignon, 24% Merlot

Produced by the team behind Château Lafite Rothschild, this increasingly acclaimed Pauillac estate is known for consistent quality and classic Left Bank character. Elegant yet structured, showing a smouldering bouquet of blackcurrant, cherry, tobacco and graphite-like pencil lead. The palate is robust and refined, with concentrated cassis fruit, subtle vanilla sweetness and ripe, supportive tannins. A polished, age-worthy Bordeaux with balance, freshness and hallmark Rothschild precision.
Bottle £175

Cabernet Sauvignon, Big Beltie, Languedoc, France

Rich, ripe, blackcurrant and cassis fruit, with smoky and peppery hints. Ripe tannins and a savoury coffee note with a delicate hint of oak. Perfect with our steaks
Bottle £40

Old Vine Zinfandel, Smoking Loon, California, USA

Juicy aromas of plum, raspberry and mocha. On the palate, cherry, pomegranate and clove dominate. In the background, dill and vanilla hints
Bottle £51

Mastia Amarone della Valpolicella, Italy

An intense, full bodied and powerful Amarone wine. Full of rich fruit flavours, notes of vanilla and hints of cocoa and spices.
Bottle £70

Chateauneuf-du-Pape, Domaine Vieux Télégraphe '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 Bédarrides and Courthézon meet. The vines average 60 years of age and the vineyard is the hottest in Châteauneuf-du-Pape. It is always one of the first to pick.
Bottle £90

To be continued >

WHITE WINE

Sauvignon Blanc, Millstream, South Africa

A zingy, zesty Sauvignon with ripe gooseberry fruit and crisp, dry aftertaste, offering typical gooseberry/grassy/passionfruit and apple flavours.
175ml £8, 250ml £10, Bottle £29

Pinot Grigio, Morajo, Italy

Fresh, clean with ripe yellow plum flavours
175ml £8, 250ml £10, Bottle £29

Gruner Veltliner, Talisman - Tokay, Hungary

Dry in style, this Gruner Veltliner has bright aromas of citrus fruit and green herbs balanced with white pepper and warm spice. Will remind you of a nice Chilean Sauvignon Blanc
Bottle £30

Chardonnay, Pocket Watch, Australia

Lots of ripe tropical fruit flavours with refreshing lemon and crisp apples
175ml £9, 250ml £11, Bottle £31

Viognier, Las Ondas, Chile

Lovely peach and apricot aromas are followed by a palate that has weight and length
Bottle £35

Albarino, Laxas, Rias Baixas, Galicia Spain

A beautiful aromatic, scented dry and crisp white wine
Bottle £40

Gavi, Terra del Barolo, Italy

A crisp, dry white with long and elegant nutty finish flavours
Bottle £40

Sauvignon Blanc, Silver Lake, Marlborough, NZ

Fresh and zesty, with ripe gooseberry fruit and a crisp finish
Bottle £43

Petit Chablis, Catherine Gautherin et Filles, France

A ripe nose of apricot with subtle mineral undertones. Very expressive, with velvety ripe fruit and outstanding freshness
Bottle £49

Jonty's Duck, Avondale - Paarl, South Africa

The nose displays pure fruit; lime, grapefruit and pineapple with just a dash of honey. The palate is dense with ripe flavours and juicy with tangy peach and apricot flavours, delivered with good intensity and freshness

Organic and Biodynamic, using Jonty's flock of ducks to eat the pests on their daily outing
Bottle £49

Pouilly-Fume, Domaine Chatelin, France

A great example of Pouilly-Fume, a real concentration of Sauvignon fruit
Bottle £52

Sancerre 'Le Pierrier', Domaine Jean Thomas, Loire, France

Crisp, steely and fresh with distinct grassy notes that characterise top-notch Sancerre. This wine has a little more depth and character in the mid-palate and a delicious acidity that keeps the wine fresh and interesting to the bottom of the bottle!
Bottle £68

FROM THE CHARCOAL GRILL

Grilled to your liking, each dish delivers bold, smoky flavour and a deliciously tender bite

All dishes served with a caramelised onion, stuffed tomato, grilled portobello mushroom, and your choice of a sauce and a side

MAIN

12oz Pork Tomahawk (gfo/dfo)

8oz Beef Fillet (gfo/dfo) - Supplement £12

10oz Ribeye (gfo/dfo) - Supplement £10

Salmon Supreme (gfo/dfo)

Curried Cauliflower Steak (gfo/dfo/vgo)

SAUCES

Béarnaise (gfo/v)

Peppercorn (gfo)

Piri Piri (gfo/dfo/vgo)

Bordelaise Sauce (gfo/dfo)

Diane Sauce (gfo)

SIDES

£6 per additional side

Pomme Aligot - Seriously Cheesy Mash (v)

Skin-on French fries (gfo/dfo/vgo)

Homemade chunky chips (gfo/dfo/vgo)

Green Beans tossed with crunchy cashews, coated in a sweet and gently spiced chilli jam (dfo/v)

Sweet spring peas folded through bacon lardons, rich double cream, and crisp baby gem lettuce (gfo)

Mixed Leaf Salad - A light & refreshing mix of crisp seasonal leaves, dressed in a punchy wholegrain mustard dressing (gfo/dfo/vgo)

DESSERTS

Apple Tarte Tatin

A beautifully caramelised apple tart with a buttery crisp puff pastry, served warm with vanilla ice cream and a drizzle of rich salted caramel (15-minute wait time) (v)

Raspberry Pavlova

Light, crisp meringue, raspberry compote, soft crème Chantilly, and a delicate vanilla syrup (gfo/v)

Strawberry Crème Brûlée

Silky strawberry-infused custard, served with shards of shortcake biscuit (v)

Baked Alaska

Mango sorbet encased in torched marshmallow, served with macerated mango and a white chocolate crisp (gfo)

Sticky Toffee Pudding

A rich, moist sponge drenched in butterscotch sauce and caramel, served with vanilla ice cream, a brandy snap, and maple honey comb (gfo/vgo)

SUNDAY LUNCH AT ALEXANDERS

1 COURSE – £18.00 | 2 COURSES – £23.00 | 3 COURSES – £28.00

Starters

Creamy Garlic Mushrooms
on toasted sourdough (GFO)

Ham Hock Terrine
with tangy pickled vegetables and mustard mayonnaise (GFO, DFO)

Seasonal Vegetable Soup
served with a warm bread roll (VGO, GFO, DFO)

Prawn Cocktail
Marie Rose sauce, lettuce, tomato and pumpernickel bread (GFO, DFO)

Mains

Roast Topside of Cumbrian Beef
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Honey Glazed Horseshoe Gammon
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Pan-fried Salmon Fillet
served on a mussel and clam saffron chowder (GFO)

Nut Roast
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Desserts

Banana Split
vanilla ice cream, cream, chocolate sauce, crushed nuts & cherries (GFO)

House Rice Pudding
with fruit compote (GFO)

Homemade Sticky Toffee Pudding
butterscotch sauce & Madagascan vanilla ice cream (VE, GFO)

Mixed Ice Cream, choose three from:
strawberry, vanilla, chocolate, marmalade, rum & raisin, biscoff