



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.

# 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!

## SMALL PLATES & NIBBLES

**Nocellara del Belice Olives (ve) £6**

**Golden Fried Corn, seasoned with sea salt & chilli (ve) £5**

**Crisp Pork Crackling, salt and pepper seasoning £7**

**Pressed Ham Hock Terrine £11**

caramelised pineapple, pickled kohlrabi, mustard dressing & toasted sourdough(df)

**Hand-Finished Spinach & Ricotta Ravioli £13**

sage beurre noisette, toasted pine nuts & Parmesan

**Whipped Goat's Cheese £11**

pair with beetroot, basil pesto, lamb's lettuce & pickled walnuts (gfo)

**Chef's Soup of the Day £9**

warm sourdough & cultured butter (gfo)

**Oak-Smoked Salmon Crostini £14**

delicately pickled fennel, fine herb salad & dill mayonnaise (gfo)

**Fried Duck Egg & Confit Duck Leg £12**

served with parsley and chervil crumb, toasted brioche (gfo)

**Lobster & Prawn Cocktail £16**

elegantly reimagined in the Greenhouse style (gfo)

# LARGER PLATES

## MEAT

### Eight-Hour Feather Blade of Cumbrian Beef £28

Tender eight-hour braised beef with glazed pearl onions, button mushrooms & cherry tomatoes, accompanied by tarragon, celeriac purée, roasted carrot & pommes purée, finished with a rich red wine jus (gfo)

### Pan-Seared Chicken Breast £27

Succulent chicken breast served with chorizo jam, golden potato rosti, buttered leeks, caramelised onion & Madeira-caper sauce (gfo/dfo)

### Refined Lancashire Hotpot £30

A comforting British classic, Cumbrian Herdwick lamb stew, sliced potatoes, baked, finished with a barbequed rump of lamb, served with a side of slow-braised pickled red cabbage (gfo)

### A Trio of Cartmel Valley Sausages £25

Wild Boar, Venison & Cranberry, Cumberland Sausages with silky pommes purée & fresh spring onions

### Castle Green 7oz Steak Burger £23

Juicy steak burger served with smoked bacon, smoked Cheddar, house relish, crisp lettuce, tomato & gherkin, in a toasted pretzel bun with fries & slaw

## FISH

### Battered Fillet of Haddock £22

Crisp battered haddock served with homemade chunky chips, crushed peas & garden mint, charred lemon & house tartare sauce (gfo)

### Oven Roasted Monkfish Tail £32

Oven-roasted monkfish tail with smoked pancetta & autumn lentil cassoulet, served with delicate velouté and a rich red wine jus (gfo)

### Pan-Seared Salmon Fillet £30

Pan-seared salmon served with aromatic curry sauce, pak choi, spiced potatoes, coastal herbs, chilli & spring onion (gfo/dfo)

## VEGETARIAN & PLANT BASED

### Castle Green Plant-Based Burger £21

Grilled plant-based burger topped with melted Sheese, house relish, lettuce, tomato & gherkins, served in a toasted pretzel bun with fries & slaw (dfo)

### Pan-Fried Gnocchi £25

Golden pan-fried gnocchi served with woodland mushrooms, roasted butternut squash, leeks, vegan butter emulsion & toasted pumpkin seeds (ve/gfo/dfo)

### Fresh Rigatoni £21

Fresh rigatoni tossed with slow-roasted cherry tomatoes, basil & crumbled feta

### Pan-Seared Halloumi £24

Golden pan-seared halloumi accompanied by creamy avocado, pomegranate, vine-ripened tomatoes, sweet peppers, delicate radishes & young leaves (gfo)

### Classic Milanese Risotto £20

Italian risotto with fresh rocket & vegetarian Parmesan salad (gfo/dfo/ve)

## FROM THE CHARCOAL GRILL

All dishes served with a slow roasted vine tomato, grilled portobello mushroom, simply add your choice of side and sauce to complete your dish

## MAIN

12oz Pork Tomahawk (gfo/dfo) £28

8oz Beef Fillet (gfo/dfo) £40

10oz Ribeye (gfo/dfo) £38

Salmon Supreme (gfo/dfo) £22

Curried Cauliflower Steak  
(gfo/dfo/vgo) £18

## SAUCES

£4 per sauce

Bearnaise (gfo/v)

Peppercorn (gfo)

Piri Piri (gfo/dfo/vgo)

Bordelaise Sauce (gfo/dfo)

Diane Sauce (gfo)

## SIDES

Pomme Aligot - indulgently smooth, cheese-enriched potato purée (v/gfo) £6

Crispy French fries (gfo/df/ve) £5

Homemade chunky chips (gfo/df/ve) £6

Pan-fried Brussels sprouts, smoked bacon & shallots (gfo) £7

Green beans, toasted cashews & lightly spiced chilli jam (gfo/dfo/ve) £7

Mixed Leaf Salad (gfo/dfo/vgo) £4

Market vegetables (gfo/df/ve) £5

# DESSERTS

## Passion fruit Pavlova £11

Light, crisp meringue, with tropical sorbet and vibrant passion fruit purée, finished with a refreshing touch of fresh lime

## Classic Sticky Toffee Pudding £10

A rich, moist sponge drenched in butterscotch sauce, served with vanilla bean ice cream (gfo/dfo)

## 70% Dark Chocolate Mousse £11

Rich dark chocolate mousse with crisp French meringue & smooth hazelnut gelato, finished with a fine cocoa crumb (gfo)

## New York Style Vanilla Cheesecake £12

Creamy vanilla cheesecake with smooth fior di latte ice cream & sea-salted caramel

## Zesty Lemon Tart £13

Lemon tart with refreshing blackcurrant sorbet and seasonal berry compote, finished with citrus crème fraîche

## Fresh Seasonal Fruit £9

A selection of fresh seasonal fruits, elegantly presented with refreshing Champagne sorbet (gfo/dfo/ve)

## British Territorial Cheese £16

A selection of British cheeses including Blackstick Blue, Wensleydale and Smoked Brie, served with sourdough crackers, frozen grapes & house chutney

*Pair with Pocas Ruby or Tawny Port - £5 supplement*

# SET MENU

3 COURSES – £45.00

## STARTER

### Pressed Ham Hock Terrine

Delicately pressed ham hock terrine served with caramelised pineapple, pickled kohlrabi, mustard dressing & toasted sourdough(df)

### Chef's Soup of the Day

Homemade soup of the day served with warm sourdough & cultured butter(gfo)

### Whipped Goat's Cheese

Whipped goat's cheese, beetroot, basil pesto, lamb's lettuce & pickled walnuts(gfo)

## MAIN

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