

THE GREENHOUSE

2 COURSES – £42.00 | 3 COURSES – £49.00

(V) = Vegetarian

(DFO) = Dairy Free Option

(GFO) = Gluten Free Option

(VGO) = Vegan Option

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)

Crab Croquette

Golden, crispy crab croquette with a soft, flavourful centre, paired with a rich tomato fondue, delicate pickled fennel, and a fresh herb salad (gfo/dfo)

Torched Mackerel Fillet - Supplement £6

Beautifully torched mackerel with a smoky finish, complemented by hibiscus-poached apples and a fresh potato and horseradish salad (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)

Hand Dived King Scallop - Supplement £8

Perfectly seared king scallop with a golden crust, served alongside confit tomato & rich chorizo purée, apple batons, puffed potato and a silky white onion and thyme velouté

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 Supreme

Succulent chicken supreme with perfectly crisp skin, served on creamy grain mustard mash with heritage carrots, wilted spinach and finished in a luxurious wild mushroom cream sauce (gfo)

Honey Glazed Duck Breast - Supplement £6

Tender, salt aged duck breast glazed with honey, with a crisp potato terrine, fresh asparagus, and a silky fennel and orange purée. Finished with a beautifully aromatic star anise sauce (gfo/dfo)

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)

Radicchio & Red Wine Risotto

A deeply flavoured risotto infused with red wine and bittersweet radicchio, finished with creamy vegan cheese, crispy chickpeas, and a drizzle of warming curried oil (gfo/dfo/vgo)

Homemade Lancashire Hotpot

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

FROM THE CHARCOAL GRILL

Grilled to your liking, each dish delivers bold, smoky flavour and succulent texture.

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

MAIN

- 12oz Pork Tomahawk (gfo/dfo)
- 8oz Beef Fillet (gfo/dfo) - Supplement £12
- 10oz Ribeye (gfo/dfo) - Supplement £8
- Salmon Supreme (gfo/dfo)
- Half Roast Chicken (gfo/dfo)
- Curried Cauliflower Steak (gfo/dfo/vgo)

SAUCES

Enhance your dish with a rich, flavourful sauce

- Bearnaise (gfo/v)
- Peppercorn
- Piri Piri (gfo/dfo/vgo)
- Bordelaise Sauce (gfo/dfo)
- Choron (v)

SIDES

- 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 and refreshing mix of crisp seasonal leaves, dressed in a punchy wholegrain mustard dressing (gfo/dfo/vgo)

DESSERTS

Apple Tart 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)

70% Dark Chocolate Mousse - Supplement £4

Decadently smooth dark chocolate mousse paired with poached cherries, crème fraiche and crunchy roasted hazelnuts(gfo/v)

Rhubarb Pavlova

Light, crisp meringue, caramelised garden rhubarb, soft crème Chantilly, and a delicate vanilla syrup (gfo/v)

Banana Crème Brûlée

Silky banana-infused custard, served with shards of caramelised banana bread (v)

Baked Alaska

Strawberry ice cream encased in torched marshmallow, served with strawberry compote and a white chocolate crisp(gfo/v)

Sticky Toffee Pudding

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

British Territorial Cheeses - Supplement £6

A carefully selected trio of British cheeses including Blackstick Blue, Wensleydale Kit Calver, and Cotswold Organic Brie, served with frozen grapes, fig chutney, and sourdough crackers for a perfect finish.

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.