

Welcome to The Greenhouse

We trust that you will enjoy your dining experience. Our team are always readily available to help with your selection and would be only too pleased to describe the contents of each dish. All of our main courses are served complete.

Our three-course fixed price menu is £30, inclusive of a starter, main course and dessert, alternatively you can choose from our main menu, with individually priced dishes. If you prefer, you can choose from both menus with the difference charged to your menu price.

If you require simpler food or further vegetarian choices for dinner, please ask one of the team.

Our Executive Chef, Justin Woods, actively supports the British farming industry and where possible, will purchase local produce.

Please feel free to come and see us in the kitchen, we would love to hear your feedback.

Enjoy the experience!

Justin Woods
Executive Chef

Penny Brown
Assistant Food & Beverage Manager

If you have any concerns about the presence of allergens in our dishes, please ask to see our "Allergen Menu". Whilst we endeavour to ensure that our food is free from the allergens listed, we cannot 100% guarantee their absence due to their use in our kitchens.

For the consideration of other guests please silence all mobile phones whilst in the restaurant.

All prices include VAT

TASTING MENU

Cartmel Valley smoked salmon, hot smoked salmon rilette,
beetroot, horseradish, 100% rye bread
Viognier las Manitos, Mendoza, Argentina, 125ml £4.35

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Seared scallops, anise pork belly, sweetcorn, wasabi
Riesling, Domain Road, NZ, 125ml £6.90

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Loin and shoulder of Cumbrian lamb, fondant potato, parsnip
puree, shallots, savoy cabbage, curd cheese
*Cabernet Sauvignon 'Monastieres', Alain Grignon, Languedoc,
125ml £4.75*

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Cumbrian cheeses, Williamson's green tomato chutney,
grapes, celery and biscuits
Pocas, Late Bottled Vintage 2008, 50ml £3.90

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Cumbrian desserts in miniature:
Sticky toffee pudding, gingerbread and butter pudding,
damson Bakewell, damson gin jelly,
Kendal mint cake ice cream
Black Muscat, Elysium, California USA, 50ml £3.95

Five courses £45

Wine Flight £20

STARTERS

Cartmel Valley smoked salmon, hot smoked salmon rilette, beetroot, horseradish, 100% rye bread

£8.50

Viognier las Manitos, Mendoza, Argentina, 125ml £4.35

Pressing of duck confit and Stornoway black pudding, parsnip puree, pickled apple, toasted brioche, watercress

£7.50

Boulevard Blush, Route 66, USA, 125ml £4.15

Seared scallops, anise pork belly, sweetcorn, wasabi

£8.00

Riesling, Domain Road, NZ, 125ml £6.90

Butternut squash soup, ginger and coriander crème fraiche **£6.00**

Rioja Blanco, Bodegas Muerza, Spain, 125ml £4.15

Cumbrian crab and lobster cocktail, mashed avocado, sourdough toast

£8.50

Rioja Blanco, Bodegas Muerza, Spain, 125ml £4.15

Salad of Heritage beetroots, goat's cheese, toasted seeds, honeycomb

£6.50

Prosecco, Vetriano, Italy, 125ml £4.95

MAIN COURSES

Fillet of stone bass, chicken wings, butternut squash, celeriac, roast chicken jus

£19.00

Verdejo 'Basa' Telmo Rodrigues, Rueda, Spain, 175ml £5.80

Fillet of hake, Jerusalem artichokes, potatoes, shallot, salsify, smoked garlic, sherry vinegar jus

£19.00

Rioja Blanco, Bodegas Muerza, Spain, 175ml £5.65

Loin and shoulder of Cumbrian lamb, fondant potato, parsnip puree, shallots, Savoy cabbage, curd cheese

£19.75

Cabernet Sauvignon 'Monastieres', Alain Grignon, Languedoc, 175ml £6.50

Grilled sirloin steak, tomatoes, mushrooms, fat chips, onion rings, béarnaise sauce

8oz £23.50

12oz £30.00

Carmenere, Turi Estate, Chile, 175ml £5.75

Parsley gnocchi, kale, roasted parsnips, leeks, chestnuts, parsley oil

£16.00

Nero D'Avola, Pure, Italy, 175ml £5.45

Fillet of beef, watercress risotto, glazed beef cheeks, onions, red wine sauce

£22.50

Carmenere, Turi Estate, Chile, 175ml £5.75

Roasted Cumbrian chicken, creamed potatoes, roasted carrots and onions, Cumbrian pancetta, red wine sauce

£19.50

Chardonnay 'Argeliers', Marilyn Lassare, Languedoc, 175ml £6.50

SPECIALITIES

Roasted chateaubriand of beef, fondant potatoes, market vegetables, peppercorn and béarnaise sauces

£58.00 for two to share

*Chateau Corbin, Montagne de St Emilion, Bordeaux,
bottle to share £42.00*

Grilled 10oz Saddleback pork chop, sauté potatoes,
Savoy cabbage, salsify, tomato and chilli chutney

£20.50

Rioja Crianza, Bodegas Vega, Spain, 175ml £7.00

SIDE ORDERS

Fat chips
Buttered new potatoes
Creamed potatoes
Fine beans
Mixed vegetables
Mixed salad

£3.50 per portion

DESSERTS

Hot chocolate fondant, salted caramel ice cream,
chocolate sauce

£7.50

Black Muscat, Elysium, California USA, 50ml £3.95

Pistachio sponge, roasted pears, curd cheese,
pistachio ice cream

£6.50

Muscat de Rivesaltes, Leon Parce, France, 50ml £3.50

Yuzu parfait, green tea shortbread, sesame merinuges

£6.50

Pacherenc de Vic Bilh, Plaimount, 50ml £2.95

Warm apple and cranberry crumble, vanilla sauce,
cranberry ice cream

£6.50

Pacherenc de Vic Bilh, Plaimount, 50ml £2.95

Cumbrian desserts in miniature:

**Sticky toffee pudding, gingerbread and butter pudding,
damson Bakewell, damson gin jelly,**

Kendal mint cake ice cream

£7.50

Paddle of Dessert Wines:

Pacherenc de Vic Bilh, Muscat de Rivesaltes and Black Muscat

3 x 50ml glasses £9.50

**Cumbrian cheese board, Williamson's green tomato chutney,
grapes, celery and biscuits**

£8.50

Paddle of Port:

Pocas White, Pink and Ruby LBV

3 x 50ml glasses £11.50

CHEESE

Smoked Cumberland Farmhouse

Made on the farm at Crofton Hall, Thursby, Cumbria from milk from their shorthorn herd. It is hard, smooth & creamy, matured from four months then smoked over oak chippings.

(A cheese made with unpasteurised cow's milk, not suitable for vegetarians).

Black Dub Blue

A medium soft, creamy blue cheese, tangy, rich finish. Made by Appleby Creamery using milk from two farms in the Eden Valley

(A cheese made with pasteurised cow's milk, suitable for vegetarians).

Eden Ivory

A hard ewe's milk cheese, mild and creamy with a nutty undercurrent and a sweet aroma (sounds like the Chef!).

Made by Appleby Creamery

(A cheese made with pasteurised ewe's milk, suitable for vegetarians).

Eden Valley Organic Brie

White mould ripened cheese. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds of a sumptuous taste experience. Made by Appleby Creamery

(A cheese made with pasteurised cow's milk, suitable for vegetarians).

Crofton

An unusual combination, one of the few cheeses made using mixed milks, both locally sourced cow's and goat's milk. The cheese has a natural rind, the texture is soft and moist.

(A cheese made with unpasteurised cow's and goat's milk, not suitable for vegetarians).

Keverigg

A firm bodied mellow and creamy cheese, made in the style of a Caerphilly cheese. Produced by Appleby Creamery

(A cheese made with pasteurised cow's milk, suitable for vegetarians)