

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 £28, 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

oOo

Roasted scallop, tandoori spices, sweetcorn,
watermelon, young cress

oOo

Loin and shoulder of Cumbrian lamb, fondant potato, pea puree,
salt baked celeriac, broad beans, curd cheese

oOo

Cumbrian cheeses, Williamson's green tomato chutney,
grapes, celery and biscuits

oOo

Cumbrian desserts in miniature:
Sticky toffee pudding, gingerbread and butter pudding,
damson Bakewell, damson gin jelly, Kendal mint cake ice cream

Five courses £45

STARTERS

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

£8.50

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

£7.50

Roasted scallops, tandoori spices, sweetcorn, watermelon, young cress

£9.00

Jerusalem artichoke soup, toasted hazelnuts

£6.00

Wood pigeon, pak choi, gingerbread crumb, sloe gin

£6.95

Salad of spiced buckwheat, dried cherries, pomegranate and buffalo burrata

£6.50

MAIN COURSES

Roasted cod, potato risotto, mussels, charred leeks, sea purslane,
Minus 8 vinegar

£ 19.00

Fillet of stone bass, fregula pasta, braised pig's cheek, gem lettuce, shallots,
red wine sauce

£ 19.50

Loin and shoulder of Cumbrian lamb, fondant potato, pea puree,
salt baked celeriac, broad beans, curd cheese

£ 19.75

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

£23.50 8oz

£30.00 12oz

Beetroot gnocchi, goat's cheese fritters, spiced aubergine,
roasted beets, salsify

£ 16.00

Beef fillet and shin, truffle mash, oxtail bon bon, wild mushrooms, onions,
spinach, thyme jus

£22.50

Roast corn fed chicken, tarragon brioche pudding, roasted carrots,
curly kale, tarragon butter sauce

£ 19.00

SPECIALITIES

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

£58.00 for two to share

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

£20.50

SIDE ORDERS - £3.50 per portion

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

DESSERTS

Hot chocolate fondant, nutmeg ice cream, chocolate sauce, honeycomb

£7.50

Tapioca pudding, roasted pineapple, coconut ice cream

£6.50

Thin apple tart, cinnamon doughnuts, apple gel, apple sorbet

£6.50

Buttermilk panna cotta, Yorkshire rhubarb, orange, puff pastry

£6.95

Cumbrian desserts in miniature:

Sticky toffee pudding, gingerbread and butter pudding, damson Bakewell, damson gin jelly, Kendal mint cake ice cream

£7.50

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

£8.50

DESSERT WINE

Late Harvest Sauvignon, Concha Y Toro

A mouthful of citrus marmalade, lime and honey

£2.95 – 50ml

PORT

Pocas Late Bottled Vintage

£3.90 – 50ml

Pocas Tawny

£4.50 – 50ml

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)