

Welcome to The Greenhouse Restaurant
at The Castle Green Hotel in Kendal.

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 table d hote menu is priced at £25.00, inclusive of a starter, main course and dessert, alternatively you can choose from our a la carte menu, with individually priced dishes.

If you prefer you can choose dishes from both menus with the difference charged to your menu price.

A fourth cheese course may be taken at a supplement of only £7.95.

Our Executive Head Chef, Justin Woods, actively supports the British farming industry and where possible, will purchase local produce. Justin openly invites you to take a closer look at our kitchen through our 'Theatre Window' and welcomes any questions you may have.

Enjoy the experience!

Joe Snape
Restaurant Manager

Gratuities are at your discretion should you wish to reward exceptional service.

Guests concerned about the presence of nuts, seeds or other allergens in our food are welcome to ask a team member for assistance.

All prices include VAT

Cumbrian Tasting Menu

A slate of locally smoked produce
Chicken, Duck, Trout, Salmon, Cheese
Served with pickled vegetables, Staff of Life breads
All smoked at Cartmel Valley Smokehouse, 15 miles from Kendal
Bread from Staff of Life Bakery, Kendal

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Organic celeriac soup, chive oil
Celeriac from Howbarrow Organics, 15 miles from Kendal

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Various styles of Maurice Wharton's pork
Fillet, loin, cheek, belly, trotter
Black Brow Farm, Wigton, 48 miles from Kendal

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Cumbrian cheeses, homemade biscuits, damson chutney
Cheeses from Thornby Moor, 50 miles from Kendal
Damson chutney from Hawkshead Relish, 18 miles from Kendal

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Gingerbread and butter pudding, Kendal Mint Cake parfait
Gingerbread from Plumgarths Farmshop
Romney's Kendal Mint cake
Both in Kendal

Three courses £25.00 Five courses £30.00

Starters

Cartmel Valley smoked salmon,
horseradish cream, 100% rye bread
£8.00

Butternut squash soup, honey-thyme crème fraiche
£4.95

Millom crab and prawn cocktail, melba toast
£6.50

Pork belly with clams, cauliflower, Cumbrian pancetta and maple dressing
£6.50

Salad of roasted wood pigeon, chestnuts, salsify and pickled red cabbage
£6.95

Terrine of beetroot, horseradish and dill crème fraiche
£5.50

Main Courses

Roast fillet of sea bream, scallops, sweetcorn puree, spring cabbage
£16.00

Noisette of salmon, red wine risotto, pumpkin puree and salsify
£15.50

Grilled dry aged sirloin steak, fat chips, bearnaise sauce
£22.50

Cuts of Cumbrian lamb, gratin potatoes, parsnip puree and basil
£16.50

Roast breast of duck, fennel and confit duck tatin, roasted chicory, cassis jus
£15.00

Jerusalem artichoke, walnut and shallot parcel, red wine dressing
£11.50

Desserts

Yoghurt panna cotta, compressed melon, olive oil biscuit, aged balsamic
£5.00

Dark chocolate and anise truffle cake, sesame oil sable
£6.50

Peanut butter mousse, caramel bananas, chocolate glaze
£5.50

Hot chocolate fondant, pecan nuts and vanilla ice cream
£5.95

Selection of English cheeses with grapes,
celery and biscuits (5 types)
£7.95

Warm prune tart, cinnamon ice cream
£5.00

Cheese

Choose from:

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 unpasturised cows milk, suitable for vegetarians.)

Garstang Blue

A Lancashire derived soft blue cheese from the Dew-Lay dairy Garstang. It has a creamy texture and mellow flavour.

(A cheese made with pasturised cows milk, suitable for vegetarians.)

Grandma Singletons Lancashire

Made to an old recipe by Singletons Dairy, Longridge near Preston. It is a traditional tasty Lancashire, matured for a minimum of four months.

(A cheese made with pasturised cows milk, suitable for vegetarians.)

Crofton

Made with a mixture of cows and goats milk. Its unpressed semi-soft and naturally rinded made by Carolyn and Leonnie Fairburn at Thornby Moor Dairy near Carlisle.

(A cheese made with unpasturised cows & goats milk, suitable for vegetarians.)

Croglin

A rich and smooth Ewes milk cheese with a natural rind which lend a contrast nutty texture from Thornby Moor Dairy, Thursby, Cumbria.(A cheese made with unpasturised Ewes milk, suitable for vegetarians)

Speciality Coffees

Our coffee is specially blended by Farrers of Kendal, to create our own unique Castle Green Hotel blend served throughout the hotel.

Cappuccino

Traditionally dusted with chocolate

Espresso

A short strong coffee

Latte

A long milky coffee

Mocha

Hot chocolate, with a shot of espresso, topped with a swirl of fresh dairy cream

Cafetiere of Coffee

Served with milk

Pot of Lakeland Blend Tea for one

Or alternatively choose from our wide selection of teas including Earl Grey, Darjeeling, Fruit or Peppermint

Liqueur Coffees

Why not finish with a Liqueur Coffee? Using everyone's favourite tipple topped with a swirl of fresh dairy cream.

Choose from:

'Baileys' Latte, Café Grand Marnier, Irish Coffee,
4Café France, or Jamaican

£4.25