

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.

For the consideration of other guests please switch off all mobile phones and pagers whilst in the restaurant.

All prices include VAT at 15%

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 Farm shop
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

Cream of cauliflower soup, soft poached quail eggs
£4.95

Millom crab and prawn cocktail, melba toast
£6.00

Scallops with Gloucester Old Spot pork belly,
peas and mint
£7.50

Caramelised pear, Cumbrian air dried ham,
gingerbread crumb
£6.95

Thornby Moor goat's cheese with beetroot,
thin puff pastry
£5.50

Main Courses

Fillet of brill, beef cheeks, shallots, garlic and carrots
£17.00

BBQ spiced fillet of salmon, coconut rice,
stir fried vegetables
£15.50

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

Eden Valley chicken, braised leeks, rosemary, crushed potatoes
£14.50

Cuts of Cumbrian lamb, gratin potatoes, pea puree and basil
£16.00

Slow cooked venison, chestnuts, port,
prunes and Cumbrian pancetta
£14.50

Wild mushroom and chestnut strudel, roast tomato butter sauce
£11.50

Side Orders

New Potatoes

Fat Chips

Green Beans

Mixed Salad
£1.95

Desserts

Almond panna cotta, gratin of citrus fruit,
cherry sorbet
£5.00

Trio of apple desserts, Calvados custard
£6.50

Vanilla rice pudding, peanut butter ice cream
£5.50

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

Selection of English cheeses with grapes,
celery and biscuits
£7.95

Pineapple upside down cake, cardamom cream,
spiced pineapple puree
£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	£2.20
Espresso A short strong coffee	£1.95
Latte A long milky coffee	£2.25
Mocha Hot chocolate, with a shot of espresso, topped with a swirl of fresh dairy cream	£2.40
Cafetiere of Coffee Served with milk	£2.25
Pot of Lakeland Blend Tea for one Or alternatively choose from our wide selection of teas including Earl Grey, Darjeeling, Fruit or Peppermint	£2.25

Liqueur Coffees

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

Choose from:

'Baileys' Latte, Café Grand Marnier, Irish Coffee, Café France, or Jamaican	£4.25
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Port

Porto Pacas – Fine Ruby	£2.10
Taylors – Late Bottled Vintage	£3.10