

THE GREENHOUSE RESTAURANT

Lunch Menu

Lunch in the Greenhouse Restaurant is brought to you by our Executive chef Ashley Wood and his talented brigade. Please feel free to ask a member of team if you have any dietary requirements.

While you wait...

Bread plate for two, salted butter, hummus, olives 8

Curried nuts 3/ Marinated olives 4

Starters

Soup of the Day, fresh baked bread roll 8

Pressing of Slow Cooked Duck Leg, rhubarb chutney, brioche 9

Gin Cured Salmon, avocado, pink grapefruit and orange 9

Risotto of Shitake Mushroom, parmesan, truffle dressing 10

Breaded Cod Cheeks, pickled fennel 9

Side Dishes

Creamed leeks 4.5 / Aspen Fries 7
(Parmesan & Truffle Mayonnaise)

Buttered New Potatoes 4.5 / Chips 4.5

Buttered Green Beans 4.5 / Red Cabbage 4.5

Comfort Classics

Greenhouse Battered Haddock & Chips, tarragon peas, tartar sauce 18

(Battered halloumi available as vegetarian option)

8oz Beef Burger*, brioche bun, tomato, gem lettuce, mayonnaise, fries 18

Cajun Chicken Burger*, brioche bun, tomato, gem lettuce, mayonnaise, fries 18

Moving Mountain Burger*, brioche bun, tomato, gem lettuce, mayonnaise, fries 17

**add cheese to your choice of burger 1.5*

Greenhouse Grill

All dishes served with chips, roasted vine plum tomato, flat cap mushroom, rocket and parmesan salad

8oz Dry Aged Rib Eye 31

8oz Dry Aged Sirloin 31

10oz Rump Steak 25

ADD

Béarnaise 3 / Peppercorn sauce 3 / Garlic Butter 2.5/ Red Wine Jus 3

Sandwiches

Served in toasted focaccia, with coleslaw and crisps

Tuna Mayonnaise with spring onion 9

Cheese Savoury 9

Cheese and Chutney 8

Caramel Valley Smoked Salmon, crème fraîche 9.5
BLT 9

Ham Salad 8

Hummus and Sun-Dried Tomato 8

Plant Based Kofta, tomato salsa, gem lettuce 10

Add a side of soup 4

Sweets

Vanilla and Strawberry Cheesecake, strawberry sorbet, pistachios, strawberry puree 9

Dark Chocolate Cremeux, glazed banana, caramelised white chocolate, passion fruit sorbet 9

Black Forest Choux Bun 9

Sticky Toffee Pudding, caramel sauce, vanilla ice cream 8.5

Selection of British Cheeses, quince paste, honey roasted walnuts, grapes, sourdough crispbread

3 for 9

5 for 12

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances.

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity

of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011