

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 £32, 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

Max Winder
Restaurant 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 refrain from using mobile phones in the restaurant.

All prices include VAT

TASTING MENU

Cartmel Valley smoked salmon, hot smoked salmon rilette,
chilli, spring onion, daikon radish, cucumber
Chardonnay 'Argeliers', Marilyn Lassare, Languedoc, 125ml

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Pan fried breast of Cartmel Valley wood pigeon, cauliflower puree,
bacon jam, pomegranate, pickled shallots
Rioja Crianza, Spain, 125ml

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Loin of Cumbrian lamb, braised shoulder, celeriac puree, salt baked
swede, potato and swede gratin, creamed cabbage, Brussel sprouts
*Cabernet Sauvignon 'Monastieres', Alain Grignon, Languedoc,
125ml*

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Cumbrian cheeses, Williamson's green tomato chutney,
grapes, celery and biscuits
Pocas, Late Bottled Vintage 2010, 50ml

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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

Five courses £52

Wine Flight £23

STARTERS

Cartmel Valley smoked salmon, hot smoked salmon rillette, chilli, spring onion, daikon radish, cucumber
£9.00

Roast butternut squash and red lentil soup, toasted seeds
£6.50

Seared Scottish scallops, sushi rice, coconut, yuzu, watermelon, toasted sesame
£12.50

Goats cheese and beetroot panna cotta, beetroots, orange and sage sponge
£7.50

Pan fried breast of Cartmel Valley wood pigeon, cauliflower puree, bacon jam, pomegranate, pickled shallots
£8.00

Ham hock and split pea terrine, apple chutney, cider jelly, seeded crackers, mustard cress
£8.00

Wild mushroom and chestnut tart, shallot puree, parsley and hazelnut pesto (vg)
£8.00

MAIN COURSES

Roast fillet of hake, cauliflower puree, grelot onions, roast cauliflower, confit potatoes, spinach, sea herbs and brown shrimps
£19.50

Pan fried fillet of halibut, cep puree, linguine, hen of the wood mushrooms, lovage, salsify and truffle
£23.00

Loin of Cumbrian lamb, braised shoulder, celeriac puree, salt baked swede, potato and swede gratin, creamed cabbage, Brussel sprouts
£23.50

Crispy confit pork belly, croquette, cheek, fondant potato, Cumberland sauce, spring cabbage, black pudding beignet, onions
£21.00

Loin of Cartmel Valley venison, pressed potato and braised venison, parsnip puree, honey roast parsnips, braised celery, pear and chicory
£22.50

Sweet potato, chick pea and spinach cannelloni, sweet potato veloute, hen of the wood mushrooms, roast cauliflower, Brussel sprouts
£18.00

FROM THE GRILL

Simply grilled and served with fat chips, grilled tomatoes and mushrooms, onion rings and green beans

8oz sirloin steak £25.00

12oz sirloin steak £31.00

A light marbling of fat, with a thicker layer of fat on the outside

8oz rib eye steak £23.00

Higher fat content but more flavour, best cooked medium rare to medium well

16oz Chateaubriand – £62.00 for two to share

Head of the fillet, very tender and very delicious, carved at your table

Our English beef is served with a choice of sauce – red wine, peppercorn, or Béarnaise

SIDE ORDERS

Fat chips

Buttered new potatoes

Creamed potatoes

Fine beans

Mixed vegetables

Mixed salad

£3.50 per portion

DESSERTS

Hot chocolate fondant, clotted cream ice cream,
chocolate sauce
£8.50

**Caramel apple pressing, puff pastry, apple puree,
poached apple, calvados cream, cinnamon ice cream
£7.75**

**Vanilla 'cheesecake', passionfruit curd, oat crumble,
mango sorbet, lime
£7.50**

**Duck egg crème brulee, poached pear, pear puree,
almond shortbread
£7.75**

Cumbrian desserts in miniature:
Sticky toffee pudding, gingerbread and butter pudding,
damson Bakewell, damson gin jelly, Kendal mint
cake ice cream
£8.50

Cumbrian cheese board, Williamson's green tomato chutney,
grapes, celery and biscuits
£9.50

CHEESE

Smoked Cumberland Farmhouse

Made on the farm at Crofton Hall, Thursby, Cumbria using 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 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)