

*Our lounge menu is available from 11am until 10.30pm daily with the dishes marked * being available to order 24 hours per day. Our team are always readily available to help with your selection and would be only too pleased to describe the contents of each dish if required.*

You can choose to dine in the lounge, bar or the Greenhouse Restaurant if you wish. Please ask a member of the team who will do their best to accommodate your preferred option.

SNACKS

*Marinated black olives

*Staff of Life breads, tomato tapenade

Mini goujons of haddock, curry mayonnaise

BBQ chipolatas

Skinny fries

Sea salt fat chips

*Bowl of soup, warm bread

3.75 Each or 3 for 10.50

SWEET TREATS

3.25

Warm scone, clotted cream and strawberry jam

Toasted tea cake and strawberry jam

Cake of the day - see our cake stand

SANDWICHES

Sandwiches are served on a choice of white or wholemeal bread and garnished with coleslaw, salad leaves and potato crisps

*North Atlantic prawns, wild rocket and cocktail sauce	7.50
*Cartmel Valley smoked salmon, chive crème fraiche and cucumber	7.50
*Coronation chicken, gem lettuce	6.75
*Grated cheddar cheese, sliced tomatoes, Iceberg lettuce and pickle	6.50
*Roast turkey, tarragon mayonnaise, iceberg lettuce, red onions	6.75

HOT SANDWICHES

Hot sandwiches are garnished with coleslaw, salad leaves and triple cooked chips

Pan fried pork belly, apple sauce, toasted ciabatta	12.50
The Greenhouse Club Chicken, bacon, tomatoes and egg served on a toasted tin loaf	11.50
Fried Myers Farm duck egg, smashed avocado, toasted sourdough roll	10.50

BIG SNACKS

Orecchiette pasta, wild mushrooms, garlic and parsley cream sauce	11.00
Goujons of haddock, fat chips, peas and tartare sauce	13.00
Thai green curry with basmati rice	
Chicken	12.00
Prawns	13.50
Vegetables	9.50
8oz beef burger, bacon, onion marmalade, tomatoes, gem lettuce and fat chips	12.00
Warm goat's cheese, red onion marmalade and wild rocket flat bread	9.95
Pulled lamb, feta, pitted black olive and tomato tapenade flat bread	11.50
Traditional Cumberland curl, creamed potatoes, fine beans, onion gravy	12.00
Feta, black olive, tomato, red onion and cos lettuce salad	9.50
Grilled 8oz Sirloin steak with fat chips, grilled tomatoes and mushrooms, onion rings, green beans and red wine sauce	24.00
Caesar salad - cos lettuce, anchovies, sourdough croutons, parmesan, dressing (Add grilled chicken, extra 3.50)	8.50

SIDE ORDERS

all 3.50

Triple cooked chips, Maldon sea salt
Skinny fries
Buttered new potatoes
Mixed salad, balsamic dressing
Creamed potatoes
Buttered green beans, shallots and garlic

DESSERTS

Warm gingerbread and butter pudding,
butterscotch sauce and vanilla ice cream 7.00

Chocolate brownie, peanut butter ice cream 7.00

Selection of Cumbrian cheeses with
grapes, celery and biscuits 7.95

Selection of ice creams, raspberry sauce,
mini mallows 5.50

Please see our Restaurant menu for a larger selection of desserts

HOT DRINKS

Cappuccino 3.20
Latte 3.20
Espresso 2.25
Double Espresso 2.95
Hot Chocolate 3.00
Mocha 3.20
Cafetiere of coffee for one 2.95
Pot of Lakeland blends tea for one 2.95
Liqueur Coffee 5.50
Monin syrup: 0.80
Caramel, Vanilla or Gingerbread

WINE BY THE GLASS

WHITE WINE	125ml	175ml
Pinot Grigio, Pure, Veneto, Italy Soft, zesty and dry with a balanced edge of almond butter	4.35	5.60
Viognier, 'Les Argelieres', France A ripe, tropical and creamy wine with layers of oak	4.85	6.65
Sauvignon Blanc, Kuraka, Marlborough, New Zealand Crushed elderflower and passion fruit	5.20	7.15
Chablis 1er Cru 'Cote de Lechet' 2014 Concentrated, complex and showing the true pedigree of Chardonnay	6.00	7.15
SPARKLING WINE	125ml	175ml
Prosecco, Amori Brut, Italy Soft, dry, grapey and fresh	5.00	6.50

ROSE WINE	125ml	175ml
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Pinot Grigio Rose, Italy	4.35	5.65
Delicate cherry and green leaf flavour		

Boulevard Blush, Route 66, USA	4.35	5.65
Soft, medium with sweet cherry, strawberry and cream soda flavours		

RED WINE	125ml	175ml
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Malbec Reserva, Argentina	5.95	8.25
Dark, dense and smoky, with layers of jammy red fruit, pepper and vanilla		

Sangiovese Ca Tesore, Puglia, Italy	4.35	5.60
Softer and lighter than Chianti, with a fresh elegant lick of roasted red fruit		

Cabernet Sauvignon, France	4.80	6.60
Award winning full bodied red		

Rioja Crianza, Spain	5.15	7.10
Soft, seamless and smooth with a vanilla finish		