

# Welcome to our stylish drinking and dining experience.

## Design

The Greenhouse Restaurant, Lounge and bar were refurbished in January 2015, with the new look and menus being inspired by the natural beauty of our local area. The layout has been redesigned to create a larger bar area with cosy banquette seating, feature log burner and a more colourful and dramatic lounge area with bright sofas and domed roof light. The Greenhouse Restaurant has been subtly divided into two areas providing a more intimate dining experience to complement the fantastic views of Kendal Castle and Lakeland Fells from the conservatory windows.

## Artwork

Artwork in this area is very much a family affair. The large panoramic view of Grange over Sands on display next to reception was painted by our owner James Alexander's mother, Margaret and depicts The Grange Hotel, the property he owned before Castle Green. Margaret was an established Australian artist and you will find many more of her original watercolours in the bedrooms and corridors of the Hotel.

The opening rose bud print above the mantelpiece in the lounge is by the artist Casey Moore, who is the husband of James' niece Claire. Her father, Ken (James' brother) still looks after the family farm in Australia.

## Food

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**

Antipasta selection – meats, cheese, fish, olives,  
breads

**18.50 (For two to share)**

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

**£8.50 (Add grilled chicken, extra 3.50)**

## **SIDE ORDERS**

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

## WINE BY THE GLASS

WHITE WINE	125ml	175ml
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Pinot Grigio, Pure, Veneto	4.30	5.55
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Italy

Soft, zesty and dry with a balanced edge of almond butter

Chardonnay, 'Argelieres'	4.80	6.60
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France

A ripe, tropical and creamy wine with layers of oak

Sauvignon Blanc, Kuraka, Marlborough	5.15	7.10
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New Zealand

Crushed elderflower and passion fruit

Chablis AC, Domaine Philip Testut	6.00	8.50
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Burgundy

Unoaked, crisp, steely, floral and buttery

## SPARKING WINE

Prosecco, Amori Brut	4.95	6.50
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Italy

Soft, dry, grapey and fresh – excellent

ROSE WINE	125ml	175ml
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Pinot Grigio Rose	4.30	5.60
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Italy

Delicate cherry and green leaf flavour

Boulevard Blush, Route 66	4.30	5.60
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USA

Soft, medium with sweet cherry,  
strawberry and cream soda flavours

## RED WINE

Pure Nero d'Avola	4.30	5.55
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Italy

Jammy, soft easy drinking red

Carmenere	4.45	5.85
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Chile

Dark Carmenere full of mocha flavours

Cabernet Sauvignon	4.80	6.60
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France

Award winning full bodied red

Rioja Crianza	5.15	7.10
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Spain

Soft, seamless and smooth with a vanilla finish

Pinot Noir 'Kura' Marlborough	6.00	8.50
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New Zealand

Soft red with developed red fruits character