

# THE GREENHOUSE RESTAURANT

Dinner 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... 2 pieces of freshly baked bread & butter with tapenade 2.5*

## Starters

**Pressing of Slow Cooked Duck Leg**, smoked duck breast, beetroots **8**

**Goat's Cheese & Leek Terrine**, apple and fig chutney, toasted brioche **7.5**

**Soup of the Day**, warm bread roll and butter **6.5**

**Dressed White Crab**, apple, herb focaccia **9**

**Moroccan Spiced Pigeon Breast**, carrot and hazelnut salad, goats curd **9**

**Seafood Chowder**, warm bread roll and butter **7**

**Classic Caesar Salad**, gem lettuce, croutons parmesan, anchovies, soft boiled egg, Caesar dressing starter **7**

## Side Dishes

Roasted roots **4.5** / Chips **4.5**

Fries **4.5** / Roasted new potatoes **4.5**

Red cabbage **4.5** / Buttered green beans **4.5**

## Greenhouse Grill

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

**8oz Rib Eye 26**

**8oz Fillet 31**

**Barnsley Lamb Chop 24**

### ADD

Béarnaise **3** / Peppercorn **3** / Garlic butter **2.5**

## Alexanders Classics

**Cumberland Sausage**, creamed potato, fine beans, crispy onion, gravy **17**

**Greenhouse Beer Battered Fish**, hand cut chips, tarragon crushed peas, tartar sauce, lemon, tartar sauce **17**

**Cajun Chicken Burger**, brioche bun, tomato, gem lettuce, mayonnaise, fries **17**

**8oz Beef Burger**, brioche bun, tomato, gem lettuce, mayonnaise, fries **17**

**BBQ Celeriac Burger**, brioche bun, tomato, gem lettuce, mayonnaise, fries **16**

*\*add cheese to your choice of burger 1.5*

## Seasonal Mains:

**Coq au Van**, slow cooked chicken leg, mushroom, pancetta, red wine sauce creamed potato **19**

**Shepherd's Pie**, creamed potato, red cabbage **18**

**Market Fish**, seasonal vegetables, new potatoes, hollandaise **19**

**Guinea Fowl**, parsnip and pearl barley risotto, sprouts, thyme and shallot jus **21**

**Roasted Venison Loin**, cep puree, creamed potato, salt baked celeriac, red cabbage, red cabbage consommé **26**

**Pan Fried Cod Fillet**, roasted cauliflower, mussel chowder **23**

**Beetroot Wellington**, roasted new potato, roasted white cabbage, roasted roots, bay infused gravy **17**

## Sweets

**Dark Chocolate Cremeux**, passion fruit sorbet, candied hazelnuts **9**

**Sticky Toffee Pudding**, butterscotch, vanilla ice cream **8**

**Granny Smith**, roasted parfait, sorbet, almond clusters **8**

**British Cheeses**, apple chutney, celery, grapes, sourdough crisp breads **9**

**Caramel Tart**, chocolate ice cream, glazed banana **9**

*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*