

THE GREENHOUSE RESTAURANT

Dinner Menu

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 Vin, 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*