

THE GREENHOUSE RESTAURANT

Served 18:00 until 21:00 hrs

Welcome to the Greenhouse Restaurant.
Our team are always available to help with your selection so please feel free to ask if you have any questions or dietary requirements.

We welcome you to watch our chefs in the kitchen, via the 'theatre window', and we would love to hear your feedback.

Enjoy your dining experience!

Carl Semple
Executive Head Chef

Our dinner inclusive rate includes an allocation of £40 per person to be redeemed against your meal.

Please make your server aware of any allergens you may have. For allergens information please scan the QR code or ask for a printed version.

GFP = Gluten Free Possible, DFP = Dairy Free Possible, VGP = Vegan possible,
V = Vegetarian, VG = Vegan, GF=Gluten Free,
DF = Dairy Free



À LA CARTE MENU

WHILE YOU WAIT

Bread, houmous and oil for two £7.50

Olives £3.50

GFP, DFP, VG, V

STARTERS

Heritage tomato burrata, salad, focaccia,
balsamic £9.50

GF, V

Soup of the day, warm bread roll, salted butter £7.50

GFP, DFP, VGP, V

Kimchi spring roll, hazelnut dipping sauce £7.50

Grilled fillet of mackerel, vine cherry tomato,
micro herbs £8.50

DFP, GFP

Glazed ham hock terrine, piccalilli,
crispy black pudding, toasted brioche £9

DFP

Salmon gravlax, pickled fennel, avocado mousse,
Aruga caviar £11.50

GF

À LA CARTE MENU

MAINS

Pea risotto, poached egg, asparagus,
truffle dressing, shaved parmesan £19

GFP, DFP, VGP, V

Puy lentil bolognese, pappardelle pasta,
shaved parmesan, garlic focaccia £21

DFP, VGP, V

Woodland mushroom and potato taleggio tart,
watercress and tomato salad £24

V

Chicken breast, roasted leek, wild mushroom,
Mrs Kirkham's mac 'n' cheese £25

Pan seared hake, cockles, parsley chowder style sauce,
smoked garlic, confit potato £25

Slow cooked pave of beef, truffled mash, onion
textures, roasted carrot, red wine sauce £26

GFP

Honey glazed duck breast,
spiced carrot puree, caramelised plum, pak choi,
sweet and sour sauce, buttered mash £28

GF

À LA CARTE MENU

GRILL

Served with triple cooked chips, house salad,
grilled tomato, flat cap mushroom
GFP, DFP

8oz rump steak £29

8oz sirloin steak £35

SIDES

Triple cooked chips £4.50
GFP, VG, V

Fries £4.50
GFP, VG, V

House salad £4.50
GFP, VG, V

Mrs Kirkham's mac 'n' cheese £4.50
V

Garlic butter £2.50
GF, V

Peppercorn sauce £2.50
GF

Red wine sauce £2.50
GF, DF

Blue cheese red wine sauce £2.50
GF

DESSERTS

Garden dessert, picked by Matt our gardener.
Apple crumble with pain d'epices and vanilla ice cream
£6.50

Eton mess, French meringue, Chantilly cream,
fresh berries, toasted oats £7.50
GFP

Chocolate dessert of the day, vanilla ice cream £7.50
V

Sticky toffee pudding, caramel sauce,
vanilla ice cream £7.50
GFP, DFP, VGP, V

Popcorn panna cotta, butterscotch sauce,
vanilla macaron £7.50
GFP

ENGLISH SEASONAL CHEESE

Caramelised stinking bishop, (pasteurised cows milk)
fig gell, savoury granola £12
V, GF

AFTER

Coffee and homemade petit fours £6

Liquor coffee £10 | Old fashioned £10

Espresso martini £11 | Negroni £10

Or maybe try one of our whiskies?