

# THE GREENHOUSE

## NIBBLES

Fried salted chilli corn (GF) (DF)	5
Norcellara del belice olives (GF) (V) (DF)(Ve)	6
Arancini with Blackstick blue cheese sauce (GFO) (V)	5
Breadsticks with extra virgin olive oil and balsamic reduction (GFO) (Ve) (DF)	4

## SMALL PLATES

Slow-cooked beef nuggets, mustard aioli, pickled onion (GFO)	10
Soup (I'm not sure, I'll ask), warm bread roll, butter (V) (GFO)	8
Goats cheese bonbon, beetroot salad	9
Smooth chicken liver parfait, fig gel, toasted brioche	11
Citrus-cured Scottish salmon, avocado, fennel, Avruga caviar (GF) (DF)	15

## BIG PLATES

### MEAT

Steak frites 7oz Ribeye steak, garlic butter, fries, rocket parmesan salad. Tender meat with rich and buttery fat, best served medium-rare for full flavour (GF)(DFO)	32
Braised lamb shoulder lamb fat rosti, apricot gel, tenderstem broccoli & salsa verde (GF)	36
Spicy fried chicken breast, Korean spiced mayo, corn, coleslaw, salted cucumber, fries (GFO)	24
Pork Belly slow cooked, mizo and sesame glaze, carrot, pak choi and crispy noodles	25
Castle Green burger 7oz beef burger topped with smoked cheddar, smoked bacon, lettuce, tomato, onion rings, fries and coleslaw, served in a signature green bun.	22

### FISH

Mixed seafood bouillabaisse, garlic aioli, classic fisherman's stew from Marseille crusty bread (GFO)	22
Homemade fishcakes, charred broccoli, avruga caviar hollandaise sauce topped with poached egg (GFO)	19
Lebanese flatbread, chickpea and tomato salsa, salted cucumber, mint yoghurt, siracha topped with warm tandoori salmon flakes (DFO)	21
Spiced Hake, aubergine bayaldi, saag aloo, onion bhaji & saffron reduction (GF)	28

### PASTA

Bronze cut rigatoni, creamy mushroom cheese sauce, ham, chives	19
Bronze cut rigatoni, chorizo, tomato olive sauce, fresh herbs, classic green pesto, garlic bread	19
'Macaroni and cheese', goats' cheese, spring onion, cheese herb crust	18
'Macaroni and cheese' with lobster meat, lobster bisque, chives, cheese herb crust	25

## PLANT BASED

Castle Green vegan burger 'Beyond burger', sheese, woodland mushrooms, lettuce, tomato, onion rings, fries and coleslaw, served in a signature charcoal bun. (Ve)	22
Woodland Cumbrian mushrooms on sourdough toast, white bean puree (GFO)	18
Warm tandoori silken tofu, Lebanese flatbread, chickpea and tomato salsa, salted cucumber, mint vegan yoghurt, siracha (Ve)	19
Spiced aubergine frites, garlic butter, fries, rocket salad (GFO)	18
Nourish bowl Sticky coconut rice, pak choy, tender stem broccoli, kimchi, crispy onions, spring onions, soy sauce, pickled cucumber and chillies (Ve) (GFO) (DFO)	19
Add chicken	6

## SIDES

Truffled triple-cooked chips, parmesan, chives (GF)	7
Mixed vegetables (GF) (VgO) (DFO)	5
Fries (GF) (DF)	4
Herb leaf salad, parmesan (GF) (VgO)	5
Corn on the cob x2 (GF) (DFO) (Ve)	5
Onion rings	5
Garlic Bread (GFO)	5
Garlic Bread and Cheese	6
Invisible chips (GF) (Ve) (DFO)	4

*0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in!*

## SHARING FOR 2

35-day dry aged 24oz cote de boeuf, fries, cherry vine tomatoes, watercress, bearnaise sauce (GFO)(DFO) 40-50 minute cooking time, best served medium	79
Whole native lobster thermidor, fries, corn on the cob x2, herb leaf parmesan salad (GF) 20/30 minute cooking time	75

## SANDWICHES

SERVED 12:00HRS – 17:00HRS

Served on toasted focaccia with coleslaw, crisps and salad (GFO)	
Honey roast ham and wholegrain mustard	11
Roasted red pepper, pesto and rocket salad	10
Tuna mayonnaise and spring onion	11
Mature cheddar cheese and chutney	11
Bacon, lettuce and tomato	12
Roast chicken, tomato, lettuce and mayonnaise	12
Scottish smoked salmon, cream cheese and cucumber	15

(Ve) = Vegan (DFO) = Dairy Free Options (GF) = Gluten Free (GFO) = Gluten Free Options (VgO) = Vegan Options

A discretionary 10% service charge will be added to your bill

# THE GREENHOUSE

## DESSERTS

Homemade sticky toffee pudding, butterscotch sauce, vanilla ice cream (Ve) (GFO)	10
Tiramisu white chocolate & pistachio tiramisu	11
Homemade raspberry bread and butter pudding and custard	8
Greek yoghurt, honey and toasted nuts (GF)	8
Warm 70% bitter dark chocolate fondant, cherry ice cream	12
Selection of Lancashire cheeses Blackstick blue, Lancashire bomb, Cumbria brie, chutney, apple, grapes and crackers	15
Big kids sundae - see our selection for kids	10
Mango & Passionfruit bavarois, mango salsa, passionfruit sorbet	10

## KIDS MENU

All main courses priced at 9

### *Whatever*

Beef burger and fries, corn (DFO)

### *I don't know*

Garlic cheese flatbread, fries

### *I don't like that*

Rigatoni pasta and tomato sauce and Garlic bread (DFO)

### *I'm not hungry*

'Macaroni and cheese', garlic bread

### *What!!!!!!!*

Southern fried chicken, fries, corn (GFO)

All desserts priced at 6

Chocolate brownie ice cream sundae

Fruiti tuttie ice cream sundae

Banana and caramel ice cream sundae

## ALLERGEN INFORMATION



## CREAM TEA

SERVED 12:00HRS – 17:00HRS

Tea and cake	6
Coffee and cake	6
Tea or coffee and scone with jam and clotted cream	7

## COCKTAILS

Liquor Coffee	11
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## LONG DRINKS

Aperol Spritz	11
Bloody Mary	11
Elderflower Collins	11

## MARTINI STYLE

Margarita	11
Espresso Martini	11
Pornstar Martini	11
Strawberry Daiquiri	11

## SHORT DRINKS

Negroni	11
Old fashioned	11
Chambord Bramble	11

## MOCKTAILS

Orange and Passionfruit Sunrise	7
Virgin Mary	7
Apple Mule	7

## WINE

We have a range of wines to complement your meal.

Please ask your server for more information about our wine list.

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