

Aperitif

Negroni £8.00

London dry gin, Campari, Sweet Vermouth with a twist of orange

Aperol Spritz £7.50

Aperol, Prosecco, Soda, Served over ice

Starters

Soup of the day (v,gfo) £5.00

Ras al hanout chicken wings with watermelon and mint salad (gf) £7.25

Salad of poached salmon, little gem, avocado, cucumber, dill crème fraiche (gf) £7.50

Chicken liver pate, toasted brioche, apricot and ginger chutney (gfo) £7.25

Heritage tomato's with bocconcini and salsa verde (v,gf) £7.25

Baked camembert, chutney and crusty bread to share (v,gfo) £13.00

Mains

Roast rump of lamb with chargrilled courgette, anchovy croquette, olive and tomato jus (gfo) £18.50

Pappardelle with Portobello mushroom, walnut, tender stem broccoli, lemon butter (v) £14.50

Seared chicken breast, chicken liver and mushroom risotto, gremolata (gf) £15.50

Cumin roast cauliflower, butterbean puree, fennel and lemon salad, dukkha (vg,gf) £14.00

Pan-fried sea bass, tender stem broccoli, new potatoes, brown shrimp butter (gf) £16.50

Rainbow Salad Bowl, fresh salad, vegetables, fruit and nuts, with balsamic dressing (vg,gf) £7/£13

Add: Smoked back bacon £2.00 Roasted chicken £3.00 Smoked salmon £3.00

8oz grilled ribeye steak, mushroom, tomato, shallot rings, Chips, Béarnaise Sauce (gfo) £21.50

Greenhouse Classics

Beer battered fish and chips, with minted mushy peas, tartare sauce and chunky chips (gfo) £8/£14

Classic caesar salad with chicken, anchovies, crispy croutons and caesar dressing (gfo) £7/£13

Beef burger, brioche bun, red onion marmalade, bacon, cheese, gherkin, chunky chips (gfo) £13

Smoked Salmon and Crayfish Linguine with a chilli, white wine and cream sauce £8.75/£15

Vegan Burger with Avocado, Vegan Smoked Paprika Mayo and Chips (vg,gfo) £13

Sides

Greenhouse Mixed Salad • Mixed Vegetables • Buttered New Potatoes

Skinny Fries • Chunky Chips • Truffle parmesan chips

All £3.50

Desserts

Chocolate and peanut butter tart, raspberry sorbet £7.00

Whiskey and coke sticky toffee pudding, toffee sauce, vanilla ice cream £7.00

Lemon, rosemary and green pepper posset (gf) £7.00

Strawberries, shortbread, crème chantilly, basil syrup £7.00

Tabali late harvest Muscat £5, Grange neuve monbazillac £5.00

Cheese and biscuits, quince jelly, grapes £8.25

Taylors late bottled vintage port £3.80

(v) - Vegetarian

(gf) - Gluten free

(gfo) - Gluten free option available

(vg) - Vegan