



Greenhouse Coffee, Bar and light meal menu

open every day 9am until 5pm

To enjoy with Tea or coffee,

Classic pastries £1.50

Toasted teacake with butter £1.95

And cakes made in our kitchen.

Chocolate cookie £1.90

Goey chocolate brownie £1.95 *GF*

Golden oat flapjack £2.00

Buttery vanilla shortbread £1.90

Classic cream tea with plain or fruit scone £3.70

Now for something savory...

Baked sausage roll encased in puff pastry accompanied with either ketchup or a caramelized onion puree and crisp leaves £2.95

Warm cheese scone with butter £1.90

Selection of Paninis £6.95

Bacon and brie

Ham and cheese

Tuna melt

Tomato, Mozzarella and basil

...and something a little larger

(available Wednesday to Sunday, from noon)

Wiltshire ham with a slow fried egg and chips £7.95 / £9.95 *GF*

Beer battered fish, mushy peas, chips and tartare sauce £8.95 / £10.80

The Greenhouse salad tossed with broken stilton, pear pieces and caramelized walnut dressing £6.90 / £8.90 *GF*

Pasta linguini, mushrooms, slow roasted tomatoes and broccoli florets £7.50 / £9.50

Gf: gluten free; Gfo: gluten free optional; V: vegetarian; Veg: vegan

If you have a food allergy or intolerance, please speak to your server about ingredients in your dish before ordering your meal.



Greenhouse restaurant menu

*Wednesday to Saturday
noon until 4pm (Fridays until 8pm)*

To start

A warming bowl of soup straight from The Greenhouse kitchen finished with a wedge of bloomer bread £5.50

Sole goujons in a prosecco batter pea puree and crisp mixed leaves £5.90

Slow roast tomatoes, black pudding, potato beignets and pan-fried smoked bacon finished with a caramelized onion puree £5.80 *GFO*

And for your main course...

Grilled pork chop with braised red cabbage, roast carrots dauphinoise potatoes and apple puree drizzled with a red wine jus £14.95 *GF*

Supreme on chicken nestled on ratatouille finished with potato gnocchi and flashes on pesto £ 14.95 *GFO*

Salmon fish cakes with a hint of lime and coriander, served on pak choi, red peppers and courgette ribbons bound in noodles and finished with sweet chilli sauce £15.50

Leek and Walnut steamed pudding, creamy spring green cabbage, laced with truffle and roasted squash puree £10.95

...to finish with

Apple and cardamom tarte tatin with vanilla seed ice cream £5.95

Deconstructed rhubarb crumble fresh crème anglaise £5.80

Passion fruit and raspberry crème brulee accompanied with vanilla shortbread £5.95 *GFO*

Trio of ice creams finished with a vanilla, strawberry and chocolate sauces £5.50 *GF*

Classic British cheese selection with chutney, apple and wafers £ 6.00

Don't forget to look at the daily special's menu!

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Sunday Lunch at the Greenhouse

2 courses or 3 courses for a set price

To start

A warming bowl of soup straight from the Greenhouse kitchen finished with a wedge of bloomer bread.

Sole goujons in a Presco batter pea puree and crisp mixed leaves.

Slow roast tomatoes, black pudding, potato beignets and pan-fried smoked bacon finished with a caramelized onion puree.

Our Roasts

Roast beef, with traditional accompaniments of Yorkshire pudding, horseradish sauce or English mustard, roast potatoes and a medley of glazed vegetables, finished with red wine gravy

Crispy leg of pork with apple sauce, crackling and roast potatoes and a medley of glazed vegetables, finished with red wine gravy

Salmon fish cakes with a hint of lime and coriander, served on pak choi, red peppers and courgette ribbons bound in noodles and finished with sweet chilli sauce

Leek and Walnut steamed pudding creamy spring green cabbage laced with truffle and roasted squash puree.

To finish

Apple and cardamom tarte tatin with vanilla seed ice cream

Deconstructed rhubarb crumble fresh crème anglaise

Passion fruit and raspberry crème brulee accompanied with a vanilla shortbread

Trio of ice creams finished with a vanilla, strawberry and chocolate sauces

Classic British cheese selection with chutney, apple and wafers

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Children Menu

Children size 2 courses £12.50

*Wednesday to Saturday
noon until 4pm (Fridays until 8pm)*

Small fish chips and garden peas

Small ham egg chips and garden peas

Cheese and tomato pizza

Extra toppings all 75p Ham, Mushrooms or pineapple

Selection of ice cream and sorbets

Deconstructed rhubarb crumble fresh crème anglaise

Gf: gluten free; Gfo: gluten free optional; V: vegetarian; Veg: vegan

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