



THE GREENHEAD
HOTEL

SUNDAY LUNCH

AA



APERITIFS

0% G&T £6.40
Choice of 0% Gin served
with Fentimans Indian tonika

Kir Royal £9.00
Creme de cassis topped with
Prosecco

El Diablo £9.50
Creme de mure, tequila, lime,
ginger beer

SNACKS / PRE-STARTERS

Olives £4
Gordal pitted olives,
guindilla chilli (gf,v)
Frickles £5.50
Fried pickles, smoked paprika,
sriratchal mayonnaise (v,df)

Buttermilk Chicken £5.50
Hot sauce, ranch dressing
Croquettes £5.50
Crispy panko pheasant leg croquettes,
espresso, chorizo jam (df)

Cod Cheeks £5.50
Crispy cod cheeks, curried
mayonnaise, picked shallot (df)
Arancini £5.50
Mushroom, mascarpone, truffle
mayonnaise, parmesan (v)

STARTERS

Beignets
Cheese beignets, caramelised onion & beer
ketchup, parmesan (v)
Wine Pairing - Crazy Creatures Gruner Veltliner (125ml - £9.55)

Salmon
Cured salmon, pickled fennel, dill crème
fraiche, sourdough crumb
Wine Pairing - Enterflores Rioja (125ml - £7.35)

Terrine
Game terrine, port reduction, roasted walnut,
pickled shallot sourdough crouton (df, gfa)
Wine Pairing - Tempus Two Chardonnay (125ml - £6.95)

Parfait
Chicken liver parfait, onion marmalade, pickled carrot,
lovingly artisan sourdough
Wine Pairing - The Crossings Pinot Gris (125ml - £8.80)

Soup
Apple, parsnip & potato soup, Lovingly artisan
sourdough, winter tarn butter (v, dfa, gfa)
Wine Pairing - Wakefield Estate Riesling (125ml - £8.45)

Fishcake
Cod & haddock fishcake, seaweed salad, black
sesame mayonnaise
Wine Pairing - Foncastel Picpoul de Pinet (125ml - £6.95)

MAIN COURSE

Fish & Chips
Beer battered fish of the day, mushy peas,
homemade tartare sauce, handcut chips (df)
Wine Pairing - Cloud Rock Sauvignon Blanc (125ml - £5.35)

Beef Burger
Beef patty, blue cheese, onion marmalade, truffle
mayonnaise, brioche bun, handcut chips
Wine Pairing - Tempus Two Merlot (125ml - £5.15)

Dahl
Chickpea & Lentil Dahl, smoked yoghurt, Wild
Garlic Naan
Wine Pairing - Louis Latour Pinot Noir (125ml - £14.65)

Steak & Ale Pie
Beef, hawkshead stout, mushrooms, pickled onions,
puff pastry, honey roasted roots
Drinks Pairing - Hawkshead Stout (Pint £5)

Sunday Roasts
All Sunday roasts are served with creamed
potato, roasted potatoes, cauliflower cheese,
honey roasted roots, buttered savoy
cabbage, Yorkshire pudding, gravy (gfa, dfa)

Roast Cauliflower 'Steak' (v)

Roast Chicken Breast

Roast Beef Striploin (Served Pink)
Wine Pairing - Cote de Rhone

SIDES

Handcut Chips | Skinny Fries | Onion
Rings | House Salad | Buttered Greens |
All £4

Cauliflower Cheese | Truffle &
Parmesan Chips or Fries | **All £5**

DESSERTS

Lemon Posset
Lemon posset, lemon curd, Italian meringue,
caramelised white chocolate

Rice Pudding
Jerusalem artichoke rice pudding, puffed rice,
honeycomb, artichoke crisps (v, gf)

Local Cheese Board - Supplement £3
Trio of Thornby Moor Cheese. served with
chutney & crackers,

Sticky Toffee Pudding
Traditional sticky toffee pudding, butterscotch sauce,
Temon Farm golden delicious ice cream (v)

Delice
Chocolate & orange delice, chocolate soil, golden
delicious ice cream (gf)

Two Scoop of Ice Cream or Sorbet
See our dessert menu for our selection of Temon
Farm ice cream or English Lakes sorbet

2 COURSES FOR £25 | 3 COURSES FOR £30

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | GFA/DFA- can be adapted to be Gluten Free/Dairy Free
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL.
PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY
SPLIT BETWEEN ALL EMPLOYEES.