

BRUNCH MENU

SERVED ON SATURDAY AND SUNDAY 11AM TO 12.30PM

Created to be a nutrient rich selection of locally sourced, fresh seasonal produce beneficial to your well-being and happiness.

IN-HOUSE BAKERY

FRENCH TOAST	£4.95
Served with berry compote and drizzled with maple syrup	
TOASTED SOURDOUGH Served with Marmite butter	£3.90
MINI DANISH Freshly baked selection	£5.95

FRUIT & GRAINS

FRESH FRUIT MEDLEY	£6.45
With natural yoghurt, sprinkled with freeze dried berries and fresh mint	
HOUSEMADE CRUNCHY GRANOLA	£6.45
Served with vanilla seed yoghurt, berries and drizzled with local honey	

GREENHOUSE KITCHEN SIGNATURES

TOASTED ENGLISH MUFFINS Poached eggs and smashed avocado. Lightly topped with a zesty citrus hollandaise dressing	£7.95
SHAKSHUKA With baked eggs, white beans, tomato ragu, chorizo and wilted spinach	£9.95
BRIDGFORD FARMHOUSE BREAKFAST	£10.95
Two locally produced sausages, two rashers of smoked back bacon, baked field mushrooms, roast tomato, baked beans, black pudding, toast and two eggs served your way	
MUSHROOMS ON TOAST French style toast with creamed button mushrooms and crispy pancetta	£7.95

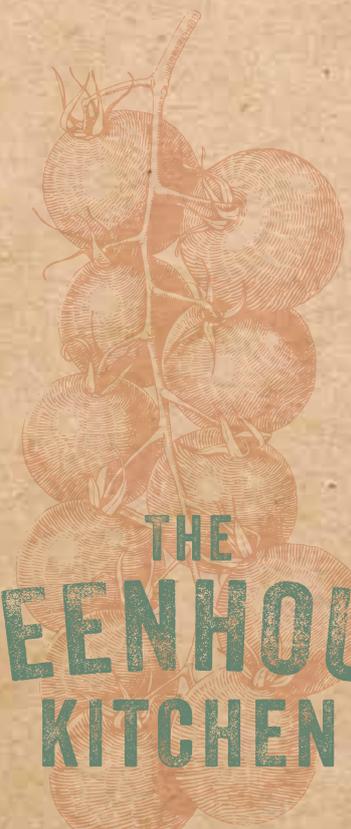
HOT BEVERAGES

LOOSE LEAF TEA

English breakfast, Earl Grey, raspberry and rosehip, masala chai, green, fresh mint	
Indian summer or Caribbean cocktail	£2.40
Espresso	£2.30
Macchiato	£2.30
Flat white	£3.20
Cappuccino	£3.20
Latte	£3.20
Americano	£2.60
Cafetiere for one	£4.00
Hot chocolate	£3.50

SOFT DRINKS

Green lady sparkling tea	£2.90
Fentimans rose lemonade	£2.90
Lurvills original nettle and juniper berry	£2.90
Lurvills lavender spice	£2.90
Sparkling rosemary water	£2.90
Posh pop ginger beer with chilli	£2.90
Posh pop elderflower	£2.90
Posh pop strawberry and rhubarb	£2.90
Breckland orchard dandelion and burdock	£2.90
Coca cola	£2.60
Diet coke	£2.60
FRESH FRUIT SMOOTHIES	£3.90
Mango, strawberry, strawberry and banana, mixed berry, peach, banana	
FRESHLY SQUEEZED JUICE	£3.90
Ginger Jack Carrot, ginger, apple and orange	
Pink Lady Apple, ginger, lemon and strawberry	
Frangipani Orange, apple, watermelon and pineapple	
Spring Verdi Spinach, cucumber, apple and lemon	
Or choose just apple, carrot, watermelon or orange	



THE
GREENHOUSE
KITCHEN

MENU

SERVED EVERY DAY FROM 12PM

TO BEGIN

RUN RABBIT RUN Nottinghamshire wild rabbit terrine served with carrot textures, chickweed pesto and toasted pine nuts	£6.95
BISHOP'S GARDEN The Greenhouse Kitchen's garden salad, whipped white Stilton, sherry vinegar and truffle dressing	£6.95
JEWELS OF THE FIELD SOUP A fragrant velvety sweetcorn soup, parmesan biscuits, drizzled with chive oil	£6.25
CREEPING CRAB Cromer crab served with a shellfish emulsion, spring onions, pink grapefruit, charred cucumber and a seaweed cracker	£8.95

MAINS

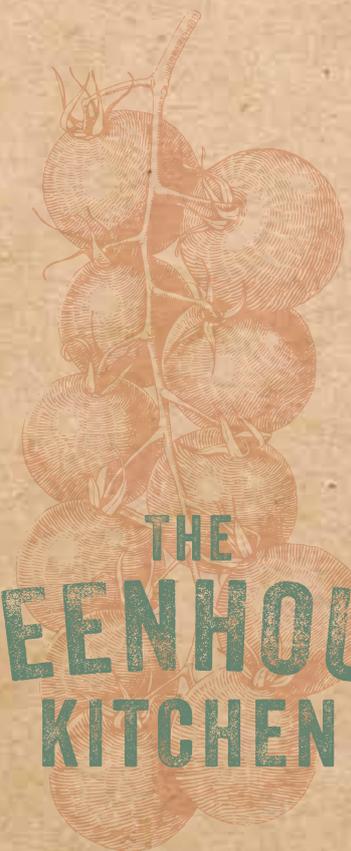
RISE OF SPRING	£16.50
Braised shoulder and roasted cutlet of spring lamb. Served with red wine alliums, crispy potato Anna, early spring greens and a smoked jus	
LAND AND SEA	£15.95
Pan fried sea bass with cured ham, crispy slow roasted fondant potatoes, English mussels with green hedgerow lovage and a cep cream	
TARTLET OF ARTICHOKE AND ALMONDS	£11.95
Served with caramelised cauliflower purée, dandelion leaves, golden raisins and leek fondants	
THE HUBBARD AND HAY	£14.95
Haybaked local Hubbard chicken breast served with forest mushrooms, sweetcorn purée, garden purslane, new season creamed potatoes and a tarragon jus	
A ROYAL GARDEN	£11.95
A warm salad of Ratte potatoes with a nutty flavour, broad beans, spring peas, asparagus tips, soft boiled hens egg and a black garlic dressing	
Add Hubbard chicken breast	£14.95
Add fillet of pan seared sea bass	£15.95

DESSERTS

RHUBARB AND VANILLA PANNA COTTA	£6.30
With poached and caramelised spring rhubarb and a tangy, refreshing rhubarb granita	
DECONSTRUCTED ETON MESS	£6.40
Served with fresh local berries, a fruit purée and blow torched Chantilly cream meringue	
NOTTINGHAM FOREST	£6.50
A riff on the traditional black forest gâteau, with a warm chocolate sponge, chocolate ganache, mascarpone and black cherries	

ENGLISH CHEESE

CARROTS AND CHEESE	£7.95
The Midlands is full of small producers making amazing cheeses that change day to day, season to season. Served with our own carrot chutney, cheese crackers, grapes, celery and apple	



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DRINKS MENU

WINE

	BOTTLE 750ML	CARAFE 500ML	250ML GLASS	175ML GLASS	125ML GLASS
BOLNEY LYCHGATE RED	£22.99	£12.95	£7.95	£5.95	£4.45
Award winning English red Medium bodied dry wine with aromas that consist of blackberry, black cherry and peppery spice. The palate shows blackcurrant and red berry flavours with a herbaceous character					
BOLNEY LYCHGATE WHITE	£22.99	£12.95	£7.95	£5.95	£4.45
Award winning English white Fruity, zesty blend of Reichensteiner, Schonburger and Wurzer grapes has citrus white blossom and jasmine aromas coming through. A soft body with subtle acidity and length makes this a very moreish wine					
BOLNEY ROSE	£22.99	£12.95	£7.95	£5.95	£4.45
Award winning English rose Coral pink in colour, this medium dry rose may well be summer in a bottle with its fragrance of gardenia, raspberry, lychee, fresh gooseberry and apple flavours with a hint of fudge and smooth finish					

MOCKTAILS

Minted garden Mint , apple juice, fresh lime and elderflower	£5.20
Wild strawberry margarita Fresh strawberries, orange juice sparkling water	£5.20
The Orangery Freshly squeezed orange juice, vanilla bean ice cream with sparkling elderflower	£5.20

COCKTAILS & SPIRITS

Margarita	£7.20
An elegant blend of tequila, fresh lime and orange salt in a salt rimmed glass	
Gin Gimlet	£7.20
Subtle botanicals, plus a touch of sweet fruit and citrus sourness, classic gin, sugar and lime juice	
Mojito	£7.20
Zesty lime, fresh mint, clear white rum. This cocktail has all the ingredients for a great time	
Rum espresso martini	£7.20
Classic martini with freshly extracted coffee, rum and coffee liqueur	
Cosmopolitan	£7.20
A great retro, hot pink glass of fun. With orange juice, cranberry juice and vodka	
Scotch, Bourbon, Gin, Vodka and Bailey's	£4.70
All available with mixers	

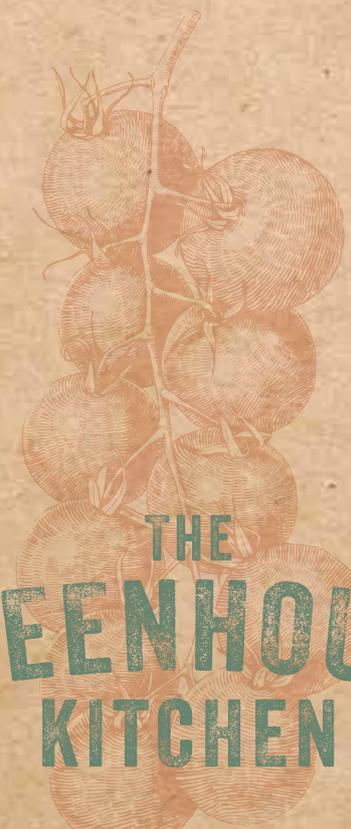
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Fresh fruit smoothies	£3.90
Mango, pink lemonade, strawberry, strawberry and banana, mixed berry, peach, banana	
Freshly squeezed juice	£3.90
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