



THE GREENHEAD
HOTEL

PRE-FIX MENU

AA

STARTERS

Soup

Leek, potato & wild garlic, crispy leek, lovingly artisan sourdough, winter tarn salted butter (v, dfa, gfa)

Parfait

Chicken liver parfait, onion marmalade, pickled carrot, sourdough

Haddock

Smoked haddock remoulade, sourdough, pickled cucumber, crispy capers (gfa)

MAIN COURSE

Fish & Chips

Beer battered fish of the day, mushy peas, homemade tartare sauce, chips (df)

Beef Burger

Beef patty, blue cheese, onion marmalade, truffle mayonnaise, brioche bun, handcut chips

Chicken Schnitzel

Chicken schnitzel, caper & lemon butter sauce, skinny fries, dressed leaves

Risotto

Courgette, basil & lemon pearl barley risotto, black olive crumb (v)

Steak Frites

7oz bavette steak, café de Paris butter, dressed leaves, skinny fries, choice of sauce: Pink peppercorn, Shallot & blue cheese, Red wine jus, Diane (dfa, gfa)

DESSERT

Sticky Toffee Pudding

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

Delice

Dark chocolate & sour cherry delice, cassis sorbet (gf)

2 Scoops of Ice cream or Sorbet

2 scoops of Temon Barn ice cream or English Lakes sorbet (see dessert menu for choice of flavours)

3 COURSES FOR £26 | 2 COURSES FOR £23

If you would like to mix & match with our a la carte menu all starters on this menu are £8, mains are £18 & desserts are £8

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

