



THE GREENHEAD
HOTEL

SUNDAY LUNCH

APERITIFS

Flight of Beer £6.50

1/3 of each of our local cask ales. Ask a server for details.

Kir Imperial £9.50

Raspberry Chambord topped with Prosecco

Lychee Spritz £9.95

Lychee liqueur, prosecco, lemonade

SNACKS / PRE-STARTERS

Olives £4

Gordal pitted olives, guindilla chilli (gf,v)

Frickles £6

Fried pickles, smoked paprika, sriratchal mayonnaise (v,df)

Croquette £6

Smoked ham hock & cheddar croquette, piccalilli

Smoked Almonds £4

Baked whole almonds finished with a smoked flavour seasoning (gf,v).

Cod Cheeks £6

Crispy cod cheeks, curried mayonnaise, picked shallot (df)

Arancini £6

Mushroom, mascarpone, truffle mayonnaise, parmesan (v)

STARTERS

Beignets

Cheese beignets, caramelised onion & beer ketchup, parmesan (v)

Parfait

Chicken liver parfait, pear & walnut chutney, lovingly artisan toasted sourdough

Haddock

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

Veloute

Cauliflower velouté, truffle pangrattato, Lovingly artisan sourdough & winter tarn butter (v,gfa)

Lamb Fingers

Crispy pulled lamb shoulder, wild garlic pesto, torpenhow cheddar

Mussels*

Steamed shetland mussels, Thai green curry sauce, served with warm lovingly artisan sourdough (gfa)

MAIN COURSE

Fish & Chips

Beer battered cod, handcut chips, choice of mushy peas, tartare sauce or curry sauce (df)

Beef Burger

Beef patty, cheddar, gruyere, smoked bacon, burger relish, crispy onions, brioche bun, handcut chips

Dahl

Chickpea & Lentil Dahl, lemon yoghurt, Wild Garlic Naan (v)

Pie

Pie of the day served with the choice of buttered greens or chips

Sunday Roasts

All roasts are served with creamed potato, roasted potatoes, cauliflower cheese, honey roasted carrot, buttered hispi cabbage, Yorkshire pudding, gravy (gfa, dfa)

Roast Cauliflower 'Steak' (v)

Chicken Breast

Beef Striploin (Served Pink)

Pork (herb stuffed & rolled pork belly)

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

Crumble

Apple and mixed berry, served with Temon Farm golden delicious ice cream

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)

Mousse

Caramelised white chocolate mousse, triple chocolate brownie, orange curd

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.