

Spring A'LA CARTE 2010

STARTERS

LIGHT SPRING CHICKEN BROTH,

Seasonal vegetables with a porcini infused extra virgin olive oil
£5.50

NEW SEASON ENGLISH ASPARAGUS,

Soft boiled free range egg with a lemon beurre blanc
£6.50

BRUNOISE OF HOME CURED SALMON GRAVALAX,

Sweet beetroot, melba toast tuille and micro herb salad
£6.50

SPRING SALAD OF HOME SMOKED CHICKEN,

Citrus segments, bound with an avocado mayonnaise
£6.50

WILD MUSHROOM AND PRUNE TARTLET,

Pickled walnut and pea shoot salad with a sherry dressing
£7.00

CARPACCIO OF NORTHUMBRIAN VENISON,

Maldon sea salt, juniper berries and cracked black pepper with parmesan shavings and mizzuna leaves
£7.00

MIXED TOMATO AND MOZZARELLA SALAD,

Smoked tomato jelly with fresh basil pesto
£7.50

ANTIPASTI OF CONTINENTAL MEATS,

Marinated char grilled vegetables with mixed olives and garlic crostinis
£8.50

MAIN COURSES

CHEF JONATHON EVANS AND HIS TEAM ARE DELIGHTED
TO PRESENT OUR SIGNATURE DISH

“LUMLEY CASTLE MIXED GRILL”

(Lamb cutlet, kidney, pork loin, sirloin of beef and boudin noir)
All items are cooked **Medium**
£21.50

SPRING VEGETABLE RISOTTO

topped with an asparagus spear and soft herb salad
£10.50

FRESH RIGATONI PASTA

*sautéed wild mushrooms, sun dried tomatoes, a hint of chilli,
Parmesan and black truffle shavings*
£11.50

TEMPURA BATTERED COD

crushed garden peas, pont neuf potatoes and sauce tartar
£13.50

LUMLEY CASTLES COQ AU VIN

, pieces of pousin with pancetta lardons, fresh morels and pearl onions
£14.50

LUMLEY CASTLE'S FISH OF THE DAY

fresh from the market
£14.50

LEMON SOLE EN PAPILLOTE

green lipped mussels, julienne of vegetables with lemon grass and ginger
£15.50

BRAISED SPRING LAMB SHANK,

runner beans, minted Jersey royal potatoes with reduced braising liquor
£16.50

8OZ RIBEYE STEAK GARNI

choice of sauce béarnaise, chasseur sauce or sauce au poivre
£19.50

7OZ RIDINGS RESERVE FILLET OF BEEF

rosti potato, Welsh rarebit and a red wine jus
£25.00

SIDE ORDERS

WARM CARROLL'S HERITAGE POTATO SALAD

Extra virgin olive oil and cracked black pepper

CHAR GRILLED MEDITERRANEAN VEGETABLES

Provençal sauce

NEW SEASON JERSEY ROYAL POTATOES

Buttered and minted

TENDER STEM BROCCOLI

Toasted almonds and hollandaise sauce

PANACHE OF SPRING VEGETABLES

Clarified herb butter

HAND CUT CHIPS

Cooked in beef dripping

BUTTERED BABY SPINACH

with nutmeg and sea salt

- all priced at £2.95 -

DESSERT MENU

DARK CHOCOLATE AND GUINNESS BROWNIE

Whiskey marmalade ice cream and orange sauce

SIMPLE WARM BLACK CHERRIES

Vanilla pod ice cream and shortbread fingers

TEXTURES OF APPLE

Apple tart tatin, calvados sorbet, apple crisps and cider jelly

BITTER CHOCOLATE AND RASPBERRY TORTE

Vanilla mascarpone cream

SUMMER FRUIT PUDDING

Layered with brioche and soaked summer fruits

PINEAPPLE AND CHILLI SOUP

With fromage frais foam

CLASSIC BAKED EGG CUSTARD TART

Ginger bread ice cream

SELECTION OF ENGLISH CHEESES

Assorted biscuits