



LUMLEY
CASTLE



Knights Menu

Available between Midday - 2.30pm and 6.30pm - 10pm 7 Days a week.
Watch out for daily market specials and our famous Roast Sunday Lunches.

Nibbles

Artisan fresh-from-the-oven breadbasket with salted butter olive tapenade, aged balsamic glaze and olive oil

4.50

Fried pickles, chilli and garlic mayo

4.50

Seasonal Italian olive selection

3.50

Small Plates

Chicken liver parfait, apple and pear chutney, hazelnut brioche

7.50

Calamari with saffron aioli dressing

6.50

Torn burrata, fresh peas, broad beans, radish and mint, lemon infused rapeseed oil

Small 7.00 Large 14.00

Super grain salad, broccoli, avocado and beetroot, pomegranate seeds, citrus dressing

Small 6.75 Large 13.50

Smoked haddock chowder

6.95

Pressing of provençale vegetables, balsamic cherry tomatoes

7.75

Smoked salmon, pickled shallots, wasabi, beetroot, cress

7.95

Ham hock terrine, piccalilli, toasted sour dough

8.50

Steak tartare - beef striploin, tabasco mustard dressing, cornichons, shallot, parsley, egg yolk

11.50



Large Plates

Roast marinated rump of Lakeland lamb, dauphinoise potato, French beans, rosemary jus

22.50

Poached and roasted breast of chicken, potato gnocchi, courgettes, tomato and olive sauce

19.50

Butternut squash, kale and harissa strudel, spiced cous cous

16.50

Beer batter cod, peas, mint, hand cooked chips, lemon

14.50

Tagliatelle, cashel blue cheese, broccoli, toasted almonds, tomato and garlic

12.50

Fillet of beef Wellington (4oz), butter puff pastry, mushroom, glazed shallots, butternut squash puree

£27.00

Salt aged Gressingham duck breast, pak choi, saute potatoes

23.50

Lobster and samphire risotto, lemon, basil oil, parmesan crisp

24.50

From The Grill

10oz char grilled ribeye steak

27.00

9oz char grilled rump of beef

20.00

8oz char grilled fillet of beef

33.00

8oz tuna in jerk spices

25.00

Spatchcock chicken, lemon and tarragon

17.50

Served with grilled tomato, hand cut chips, French beans and shallots

Sauces 3.50

Bearnaise, Bordelaise, Café de Paris, black peppercorn

Sides 4.00

french fries, hand cut chips, sweet potato fries, house salad, seasonal vegetable selection

Sweet Plates

Melting chocolate fondant, salted caramel ice cream

7.50

Olive oil panna cotta, poached pear, honey

6.95

Passion fruit and blackcurrant parfait, blackcurrant sorbet, passionfruit brittle, meringue

6.95

Lime tart gin and tonic sorbet, lime curd

6.95

Gluten free chocolate and orange cake

6.95

Sticky Toffee Pudding with Butterscotch Sauce

6.95

Artisan Cheese Selection

MORDON BLUE - Parlour made Cheese from the village dairy in Durham, a blue veined soft cheese with a mild creamy flavour

ELSDON GOATS - From the Northumberland Cheese Company, typically English hard goats' cheese with a pleasant tang and clean finish

ADMIRAL COLLINGWOOD - From the Doddington Dairy, a very tangy semi soft Newcastle Brown Ale washed rind cheese

REDESDALE EWES - From the Northumberland Cheese company, a sweet and subtle ewes milk cheese

COLTON BASSET STILTON - An intensely rich and creamy cheese with a deep, lingering and complex flavour

KIRKHAM'S LANCASHIRE - A traditional, creamy, unpasteurised Lancashire cheese, with a wonderfully moist, pressed texture, and a mellow tang

All served with quince jelly, truffle honey and homemade cheese sable biscuits

3 Cheeses 7.50

4 Cheeses 9.95

6 Cheeses 14.95

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements.

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Wine Menu

By The Glass

Champagne

Champagne De Castelnau Rosé, N/V France
9.65 125ml 55.95 75cl
Moet & Chandon Brut Imperial, N/V France
11.50 125ml 64.00 75cl
Laurent-Perrier Cuvee Rosé, N/V France
14.95 125ml 89.00 75cl

Prosecco

Prosecco Serenello, Italy
9.50 200ml Bottle
Spumante Rosé Serenello, Italy
9.50 200ml Bottle

White Wine

Studio 2 Semillon Sauvignon Blanc, Australia
4.75 125ml 6.95 175ml
9.10 250ml 26.95 75cl
Pinot Grigio Sereno, Italy
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl
La Colombe Chardonnay, Vin de France
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl
La Colombe Sauvignon Blanc, France
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl

Rosé Wine

Monterey Bay Zinfandel Rosé, California
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl

Red Wine

La Colombe Merlot, Vin de France
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl
La Colombe Cabernet Sauvignon, France
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl
Down Under Shiraz, Australia
4.10 125ml 5.80 175ml
7.45 250ml 21.95 75cl
Cramele Recas Pinot Noir, Romania
4.95 125ml 7.15 175ml
9.40 250ml 28.00 75cl



Champagne

Champagne De Castelnau Brut, N/V France
43.95
Champagne De Castelnau Rosé, N/V France
55.95
Champagne De Castelnau Brut Reserve, France
51.95
Moet & Chandon Brut, France
64.00
Laurent-Perrier Cuvee Rosé, France
89.00

Vintage Champagne

Champagne De Castelnau Vintage 2003
81.00
Dom Perignon, France
180.00

Sparkling Wine

Prosecco Serenello, Italy
26.95
Spumante Rosé Serenello, Italy
26.95
Prosecco Emotivo, Italy
29.95

Connoisseur White Selection

Patriarche Pere et Fils Meursault, Burgundy
70.00
Puligny Montrachet Domaine Jean Pascal, Burgundy
70.00
Pinot Gris Grand Cru Signature De Colmar, Alsace
47.00
Pouilly Fume ine Caillottes, Loire
48.00
Cloudy Bay Sauvignon Blanc, Marlborough
50.00

Connoisseur Red Selection

Fincas de Azabache Gran Reserva DOCa, Rioja
46.00
Amarone Della Valpolicella Classico Doc Botter,
Veneto
70.00
Chateau Teyssier Saint Emilion Grand CRU, Bordeaux
60.00
Chateauneuf Du Pape Domaine Du Grand Tinel, Rhone
64.00
Geoff Merrill G & W Cabernet Sauvignon, Australia
64.00

White Wine

Studio 2 Semillon Sauvignon Blanc, Australia
26.95
Gavi di Gavi Il Portino, Italy
31.95
Riesling Arthur Metz, Alsace
30.95
Pinot Grigio Sereno, Italy
21.95
Chablis Victor Berard, Burgundy
40.95
Felix Solic Viña Elena Airen, Spain
19.50
La Colombe Sauvignon Blanc, Vin de France
21.95
Alma de Chile Chardonnay Reserva, Chile
29.95
La Colombe Chardonnay, Vin de France
21.95
Waddling Duck Sauvignon Blanc, Marlborough
29.95
Sancerre Domaine De Durand, Loire
39.95
Healy & Gray Private Cellar Bushvine
Chenin Blanc, South Africa
28.50

Rosé Wine

Felix Solis Vina Elena Tempranillo Rosé, Spain
19.50
Monterey Bay Zinfandel Rosé, California
21.95
Bello Tramonto Pinot Grigio Rosé, Italy
24.50
Quinson Provence Rosé, France
28.00

Red Wine

Faustino Rivero Crianza, Rioja
30.95
La Colombe Merlot, France
21.95
Montepulciano D' Abruzzo Emotivo, Italy
27.50
Studio 1 Shiraz Viognier, Australia
26.95
La Colombe Cabernet Sauvignon, Vin de France
21.95
Costalago I.G.T Rosso Veronese, Italy
39.95
Saint Emillion Reserve Dulong, Bordeaux
37.50
Down Under Shiraz, Australia
21.95
Healy & Gray Private Cellar Pinotage, South Africa
28.50
Monterey Bay Zinfandel, California
24.00
Chianti Classico La Lellero Vicchiomaggio, Italy
39.50
Felix Solis Vina Elena Tempranillo, Spain
19.50
Cramele Recas Pinot Noir, Romania
28.00

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The Perfect Ending to Your Story



Dessert Menu

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Dessert Menu

Sweet Plates

Melting chocolate fondant salted caramel ice cream
7.50

Olive oil panna cotta, poached pear, honey
6.95

Passion fruit and blackcurrant parfait blackcurrant sorbet, passionfruit brittle, meringue
6.95

Lime tart gin and tonic sorbet, lime curd
6.95

Gluten free chocolate and orange cake
6.95

Sticky Toffee Pudding with Butterscotch Sauce
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Liquor Coffees

25ml 6.95

Hot Nutty Irishman
Baileys

Irish Jameson
Whiskey

Calypso
Tia Maria

Royal
Brandy, Sugar

Jamaican
Rum and Sugar

Talos
Grand Marnier

Tennessee Mud
ack Daniels

Italiano
Amaretto

Liquor

25ml

Grand Marnier 5.20 Amaretto 4.95 Disaronno 4.50 Tia Maria 4.50

Drambuie 5.20 Cointreau 4.85 Baileys (50ml) 5.10

Benedictine
4.50

Port

Taylor's LBV (50ml) 6.50 Fonseca Crusted Port (50ml) 8.00

Sherry

Chilled Pedro Ximenez Gonzalez Byass (50ml)
8.00

Dessert Wines

Andrew Quady Starboard Vintage (50ml) - California
10.00

Brown Brothers Late Harvested Muscat 16/17 (50ml) Australia
8.00

Cognacs

25ml

Courvoisier VS
5.45

Janneau VSOP (Armagnac)
5.45

Remy Martin VSOP
6.55

Hine Antique
10.95

Martell VS
5.35

Remy XO
13.15

Malt Whisky Tour of Scotland

Highland

Dalmore 15 ABV 40%
12.00 35ml 17.50 50ml

Dalwhinnie 15 ABV 43%
8.00 35ml 11.00 50ml

Glenmorangie ABV 40%
6.00 35ml 9.00 50ml

Oban 14 ABV 43%
11.00 35ml 16.00 50ml

Spreyside

Cragganmore 12 ABV 40%
9.00 35ml 13.00 50ml

Glenfiddich 12 ABV 40%
7.00 35ml 10.00 50ml

Glenlivet 12 ABV 40%
7.00 35ml 10.00 50ml

Macallan 12 Double Cask ABV 40%
12.00 35ml 17.00 50ml

Lowland

Glenkinchie 12 ABV 40%
8.00 35ml 11.00 50ml

Auchentoshan American Oak ABV 40%
6.00 35ml 9.00 50ml

Rosebank 8 ABV 40%
160.00 35ml 228.00 50ml

Islay

Laphroaig 10 ABV 40%
7.00 35ml 10.00 50ml

Bowmore 18 ABV 43%
17.00 35ml 24.00 50ml

Smokehead Sherry Bomb ABV 48%
12.00 35ml 17.00 50ml

Islands

Highland Park Viking Honour ABV 40%
6.00 35ml 9.00 50ml

Talisker 10 ABV 45.8%
7.00 35ml 10.00 50ml

Isle of Jura Journey ABV 40%
8.00 35ml 11.00 50ml

Completown

Springbank 10 ABV 46%
9.00 35ml 13.00 50ml

Longrow Peated ABV 46%
8.00 35ml 11.00 50ml

Glen Scotia 12 ABV 46%
12.00 35ml 17.00 50ml

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