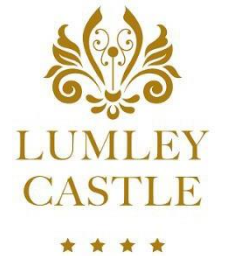


Castle Dining



To Commence

French Onion Soup, Puff Pastry Top, Smoked Cheese (NF)
£11.00

Chicken Liver Parfait, Crispy Chicken Skin Tuile,
Truffle Brioche, Cherry Gel (NF)
£10.50

Black Truffle Ravioli, Wild Mushroom, Spinach, Parmesan Cream Dressing of Green Oil (V, NF)
£12.00

Potted Crab, Lemon Butter, Herb Focaccia (NF)
£12.00

Game Terrine, Pear Chutney Brioche Port Reduction (NF)
£11.50

Sundried Tomato Tartar, Marinated Bocconcini, Basil Gel, Savory Green Herb Sponge (V, NF)
£10.00

Burrata, Baby Beetroot, Radish, Pickled Vegetables, Salsa Verde (V, NF)
£10.50

Panko Ham Hock, Pea Puree, Crispy Hen's Egg (NF)
£11.50

V – Vegetarian, Vg – Vegan, NF – Nut Free, DF – dairy free, GF – Gluten Free

If you have a food allergy, intolerance, or coeliac disease – please speak to our team about the ingredients in your food and/or drink before you order

Please note that a 12.5% discretionary gratuity charge will be added to your bill. If you would like the discretionary gratuity removed, please ask a member of our team

Main Courses

Roast Monkfish, Parma Ham, Mussel Risotto, Green Sauce (NF)
£27.00

12 Hour Slow Cooked Braised Feather Blade Beef, Smoked Pomme Puree,
Bourguignon Sauce (NF, GF)
£25.00

Roast Duck Breast, Roast Plum, Sweet Potato, Buttered Vegetables (NF)
£26.00

Lamb Rump, Boulangère Potato, Caramelised Roscoff Onion Stuffed with Lamb Belly,
Heritage Carrots, Mint Jus (NF, GF)
£27.00

Roast Chicken Gremolata, Buttered Vegetables, Gnocchi, Tarragon Jus (NF)
£25.00

Pan Fried Neck of Butternut Squash, Dal Lentils, Seasonal Greens (V, NF)
£22.00

Gochujang Cauliflower Steak, Kimchi, BBQ Korean Sauce (V)
£22.00

Sides & Sauces all £4.50

Triple Cooked Chips – Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage – Shallot Pine Nut &
Watercress Salad - Crushed Black Peppercorn – Diane - Stilton – Bearnaise

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removed, please ask a member of our team

From The Grill

All our Steaks are 28 Day Aged and are served with a complimentary side order.

8oz Rib Eye
£37.00

8oz Fillet
£42.00

8oz Rump
£32.00

16oz Chateaubriand
carved at your table for two
£90.00

All our steaks are served with Watercress, Pinenut & Shallot Salad, Grilled Mushroom & Tomato, please choose your complementary side from the list below

Sides

Triple Cooked Chips – Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage

Sauces

Crushed Black Peppercorn – Diane - Stilton – Bearnaise
£4.50 per sauce

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Something Sweet

Chocolate Mousse, Hokey Pokey, Raspberry Gel,
Blood Orange Sorbet (Vg, NF, GF, DF)
£8.00

Salted Caramel Tart, Clotted Cream (V, NF)
£8.00

Iced Banana Parfait, Rum, Raisin & Carmel Sauce (V, NF, GF)
£8.00

Rhubarb Panna Cotta (NF, GF)
£7.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream (V, NF)
£8.50

Basque Blueberry Cheesecake (V, NF, GF)
£8.00

The Perfect Pairings for your Desserts

Please ask a team member for their advice and recommendations

Doisy-Daene Sauternes, Bordeaux, France 15.00 125ml 45.00 37.5cl

Cheese & Biscuit Selection,
Chutney, Celery, Grapes
(please ask your server for today's selection)
£12.95

Perfect Pairings

Please ask a team member for their advice and recommendations regarding our Port selection

Tea & Filtered Coffee with Sweet Treats
£4.25

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