



LUMLEY
CASTLE



CASTLE DINING

TO COMMENCE

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
Panko Ham Hock, Pea Purée, Crispy Hen's Egg nf	£11.50
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
Burrata, Baby Beetroot, Radish, Pickled Vegetables, Salsa Verde v, nf	£10.50
Sundried Tomato Tartar, Marinated Bocconcini, Basil Gel, Savory Green Herb Sponge v, nf	£10.00

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.





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MAIN COURSES

Roast Monkfish, Parma Ham, Mussel Risotto, Green Sauce nf	£27.00
Lamb Rump, Boulangère Potato, Caramelised Roscoff Onion Stuffed with Lamb Belly, Heritage Carrots, Mint Jus nf, gf	£27.00
Roast Duck Breast, Roast Plum, Sweet Potato, Buttered Vegetables nf	£26.00
12 Hour Slow Cooked Braised Feather Blade Beef, Smoked Pomme Purée, Bourguignon Sauce nf, gf	£25.00
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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FROM THE GRILL

8oz Rump £32.00

8oz Rib Eye £37.00

16oz Chateaubriand £90.00

carved at your table for two

All our steaks are 28 Day Aged and are served with Watercress, Pinenut & Shallot Salad, Grilled Mushroom & Tomato, plus a complimentary side order.

Please choose your complimentary side from the list below.

SIDES

Triple Cooked Chips | Roasted Roots | Kale

Truffle Mash | Braised Red Cabbage

SAUCES £4.50 per sauce

Crushed Black Peppercorn | Diane | Stilton | Bearnaise

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SOMETHING SWEET

Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream v, nf	£8.50
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
Basque Blueberry Cheesecake v, nf, gf	£8.00
Rhubarb Panna Cotta nf, gf	£7.50

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 **£12.95**
(Please ask your server for today's selection)

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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