



# LUMLEY CASTLE



## CASTLE DINING

### APPETISERS

Fresh Focaccia of the Day, Herb Whipped Salted Butter <b>v</b>	£5.95
Green Gordal Olives <b>v, vg, gf</b>	£5.50

### TO COMMENCE

French Onion Soup, Puff Pastry Top, Smoked Cheese	£11.00
Potted Ham, Piccalilli, Honey Mustard, Grilled Artisan Bread	£11.50
Pastrami Cured Salmon, Dill Pickles, Watercress, Focaccia, Smoked Paprika Butter	£12.50
Scallops, Chorizo, Nduja Hollandaise, Onion Crisp, Homemade Brioche, Parsley Oil	£14.50
Venison Beef Shin Terrine, Orchard Apple Chutney, Sourdough, Black Cherry Gel	£12.00
Thyme Butter Chicken Liver Parfait, Homemade Brioche, Onion Jam	£11.00
Salt Baked Beetroot Tartar, Beetroot Powder, Beetroot Tuile, Pickled Vegetable, Watercress <b>v, vg, df, gf</b>	£10.50

**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.



# LUMLEY CASTLE



## MAIN COURSES

---

Cod Loin, Miso Glazed, Pak Choi, Rice Noodle, Vegetable Linguine <b>gf</b>	£28.00
12-Hour Slow Cooked Braised Feather Blade Beef, Creamed Pomme Puree, Buttered Kale, Bourguignon Sauce <b>gf</b>	£25.00
Roast Duck Breast, Dauphinoise Potato, Star Anise Honey Roast Carrots, Serrano Ham, Fine Beans <b>gf</b>	£27.50
Spiced Lamb, Harissa, Chickpea, Spinach, Potato, Lemon Yogurt, Garlic <b>gf</b>	£28.00
Cauliflower, Curry Crumb, Wilted Greens, Cauliflower Rice, Curry Sauce <b>v, vg, df</b>	£23.50
Spiced Vegetable Samosa Filo Bake, Fresh Coriander Flat Bread, Mint Yogurt <b>v</b>	£23.50

## 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

**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.





# LUMLEY CASTLE



## FROM THE GRILL

Sharing Chicken Crown, Caesar Salad, Baby Gem Lettuce, Herb Croutons, **£50.00**  
Homemade Caesar Dressing, Parmesan Shavings, Truffle French Fries  
served at your table

8oz Fillet **£45.00**

8oz Rib Eye **£39.00**

8oz Rump **£34.00**

16oz Chateaubriand **£90.00**  
carved at your table for two

All our steaks are 28 Day Aged and are served with Watercress, Pine Nut & 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

Three Scottish Garlic Langoustines Prawns **£6 supplement**

Truffle Parmesan Fries **£5 supplement**

## SAUCES **£4.50 per sauce**

Crushed Black Peppercorn | Diane | Stilton | Bearnaise

**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.



# LUMLEY CASTLE



## SOMETHING SWEET

Chocolate Mousse, Hokey Pokey, Raspberry Gel Blood Orange Sorbet <b>v, vg, df, gf</b>	£8.50
Salted Caramel Tart, Clotted Cream <b>v</b>	£8.00
Pistachio & Raspberry Semifreddo <b>v, gf</b>	£8.50
Lemon & Beamish Honey Posset, Shortbread Biscuit <b>v</b>	£8.00
Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream <b>v</b>	£8.50
Strawberry & White Chocolate Cheesecake, Wild Strawberry Gel <b>v</b>	£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)	£13.95
Tea & Filtered Coffee with Sweet Treats	£4.25

**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.

