



LUMLEY CASTLE



CASTLE DINING

APPETISERS

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| Fresh Focaccia of the Day, Herb Whipped Salted Butter v | £5.95 |
| Green Gordal Olives v, vg, gf | £5.50 |

TO COMMENCE

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| 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 v, vg, df, gf | £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.





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MAIN COURSES

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

SIDES & SAUCES all £4.50

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|--------------------------|--|-------------------------------------|--|---------|--|--------------|
| 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 Fillet | £45.00 |
| 8oz Rib Eye | £39.00 |
| 8oz Rump | £34.00 |
| 16oz Chateaubriand carved at your table for two | £90.00 |

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**

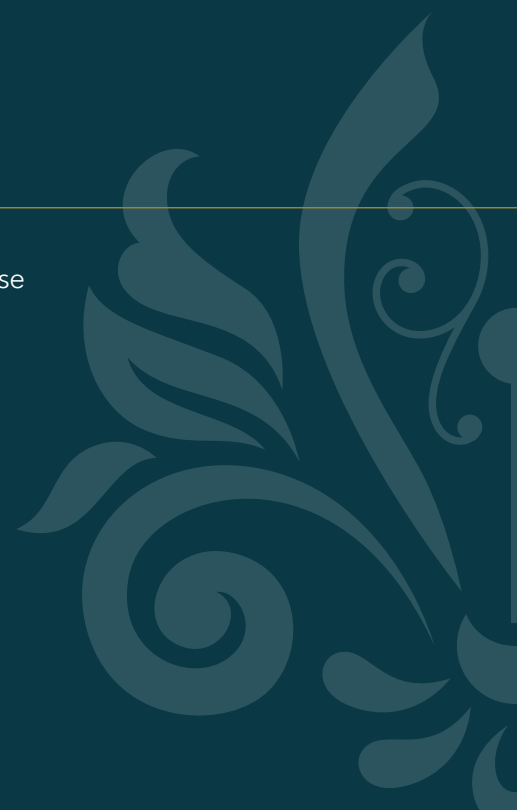
SAUCES **£4.50 per sauce**

- Crushed Black Peppercorn | Diane | Stilton | Bearnaise

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SOMETHING SWEET

| | |
|--|-------|
| Chocolate Mousse, Hokey Pokey, Raspberry Gel Blood Orange Sorbet v, vg, df, gf | £8.50 |
| Salted Caramel Tart, Clotted Cream v | £8.00 |
| Pistachio & Raspberry Semifreddo v, gf | £8.50 |
| Lemon & Beamish Honey Posset, Shortbread Biscuit v | £8.00 |
| Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream v | £8.50 |
| Strawberry & White Chocolate Cheesecake, Wild Strawberry Gel v | £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

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|---|--------|
| Cheese & Biscuit Selection, Chutney, Celery, Grapes (Please ask your server for today's selection) | £13.95 |
| Tea & Filtered Coffee with Sweet Treats | £4.25 |

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