

# Castle Dining



## To Commence

French Onion Soup, Puff Pastry Top, Smoked Cheese (NF)  
£10.50

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

Pastrami Cured Salmon, Pickled Vegetables, Lumley Estate Wild Garlic Aioli, Sourdough Bread (NF)  
£11.50

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

Carrot Whipped Feta Tart, Spiced Seeds, Carrot Pesto Beamish Honey, Lemon Dressing (V, NF)  
£9.50



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

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

# Main Courses

Halibut, Beaufort Cheese Crust, Brown Shrimp, Crayfish, and Sea Vegetable Risotto (NF)  
£25.00

12 Hour Slow Cooked Braised Feather Blade Beef, Smoked Pomme Puree,  
Bourguignon Sauce (NF, GF)  
£24.00

Sous Vide Duck Breast, Duck Leg Bonbon, Israeli Couscous Chickpeas, Spices, Herbs,  
Port Tangerine, and Cranberry Sauce (NF)  
£25.00

Lamb Rump, Boulangère Potato, Caramelised Roscoff Onion Stuffed with Lamb Belly,  
Heritage Carrots, Mint Jus (NF, GF)  
£26.00

Roast Chicken Gremolata, Buttered Vegetables, Gnocchi, Tarragon Jus (NF)  
£24.00

Pan Fried Neck of Butternut Squash, Dal Lentils, Seasonal Greens (V, NF)  
£20.00

Braised Fennel, Kale, Polenta Mash, Romesco Sauce & Green Oil (V)  
£20.00

## 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*

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

8oz Rib Eye  
£33.00

8oz Fillet  
£39.00

8oz Rump  
£29.00

16oz Chateaubriand  
carved at your table for two  
£80.00

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)  
£7.00

Salted Caramel Tart, Clotted Cream (V, NF)  
£7.50

Iced Banana Parfait, Rum, Raisin & Carmel Sauce (V, NF, GF)  
£7.00

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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