

CASTLE CAFÉ  
RESTAURANT, BAR & KITCHEN GARDEN

STARTERS

- Soup of the day with homemade farmhouse bread (ve)
- Chicken liver pate, spiced plum chutney and sourdough toast
- Curried Tofu, pea and cauliflower Bonbon with mango chutney and sunflower seeds (ve)
- Beef cheek croquette, horseradish aioli, watercress
- Venison and Angel stout pie, parsnip puree, parsnip game chips
- Glenbeigh mussels in a white wine cream broth, with crusty bread
- Smoke haddock Risotto, gratinated coolea cheese, shaved fennel salad

MAIN COURSES

- Roast marinated chicken, buttered root veg, braised red cabbage, creamy mash and gravy
- Pan fried sea bass, pommes anna, celeriac puree, roast courgette, samphire and white wine and prawn sauce
- Loin of venison, garlic and rosemary roasties, glazed carrots, buttered sprouts, venison jus
- Sesame and ginger chicken salad, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing
- Pan fried hake, parsnip and potato gratin, roast golden beetroot, sauce veirge, bernaïse
- Dal Vada lentil cake, forbidden rice, cashew yoghurt, sweet pickled cucumber chutney, dukkah tender stem broccoli
- Sirloin steak (10oz) Paris brown mushrooms, sautéed onions and spinach, chunky chips and pepper sauce or Garlic butter

DESSERTS

- Blackberry Sundae - mini meringues, blackberry compote, lime curd and Baldwin's vanilla ice cream
- Marmalade and vanilla bread and butter pudding with custard and whipped cream
- Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream
- Dark Chocolate and cashew nut delice with raspberries (VE)
- Apple and walnut cake, flapjack crumb and warm custard

**Tea or Coffee**