

— — —  
**CASTLE CAFÉ**  
RESTAURANT, BAR & KITCHEN GARDEN  
—

**STARTERS**

Soup of the day with homemade farmhouse bread (v)

Cured Pork Belly, Celeriac Puree, Heritage Carrot, with Apple Gel, and Demi-Glace Sauce

Golden, candy and red beetroot terrine with horseradish and cashew cheese, balsamic reduction and roasted walnuts (ve)

Marinated seabass fillet with pickled cucumber and tomato, charcoal broccoli and sabayon of grain mustard sauce

Chicken liver pâté, rhubarb chutney and toasted croutons

Glenbeigh mussels in a white wine cream broth, with crusty bread

**MAIN COURSES**

Roast marinated chicken, buttered root vegetables, braised green cabbage, creamy mash and gravy

Monkfish with caramelised miso broth, squid, cauliflower and leek puree, cherry tomato and sweetcorn

Seared hake fillet, roast ratte potato, tenderstem and green beans. With garlic pangratto, sauce vierge, basil pesto mackerel mousse

10oz tomahawk pork chop with kale, balsamic onion, spring onion and parmesan paillasson potato, red pepper puree and sage butter

Soy and lemongrass marinated king oyster mushrooms, coconut rice, charred broccoli and spicy pickled cabbage (ve)

Sirloin steak (10oz) Paris brown mushrooms, sautéed onions and spinach, chunky chips with green peppercorn sauce or garlic butter

Slow cooked spiced lamb stew, Marrakesh cous cous with orange zest and roast peanuts.

**DESSERTS**

Marmalade and vanilla bread and butter pudding with custard and whipped cream

Dark Chocolate and Cashew Delice, with Raspberry and Walnut Crumb (VE)

Chocolate and honeycomb brownie with salted caramel and Baldwin's vanilla ice cream

Strawberry Glory - mini meringues, strawberries, custard, cream and Baldwin's vanilla ice cream

**TEA or COFFEE**