

CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN

STARTERS

Soup of the day with homemade farmhouse bread (ve)

Duck liver pâté, Rhubarb chutney and toasted croutons

Crispy fried tapioca with apple and chilli jam, plantain tartare, dressed rocket (ve)

Pulled Ham and wholegrain mustard Croquettes, with piccalilli

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

MAIN COURSES

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

Pan seared fillets of seabass, with a rich coconut and tomato sauce, grilled baby pak choi, saffron and cardamom rice, charred lime

Oregano, yoghurt and lemon marinated chicken Caesar salad, baby gem lettuce, anchovy dressing, croutons, parmesan shavings

Pan Roasted cider brined pork chop with duck fat braised cabbage, carrots and smoked lardons, paillason potato, apple puree and red wine jus

Pan fried Hake, beetroot and celeriac gratin, tender stem broccoli, curried mussel veloute and dill oil

Miso braised Garryhinch king oyster mushrooms, red Camargue rice, white bean puree, charred leeks and kale crisp

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

DESSERTS

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

Blackberry glory, mini meringues, lime curd, whipped cream, Baldwin's vanilla ice cream

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

Mango sorbet, fresh fruit, passionfruit curd and toasted coconut (VE)

Tea or Coffee