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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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STARTERS

Soup of the day with homemade farmhouse bread (ve)

Duck liver pâté, apple and tamarind chutney and toasted croutons

Spiced Chickpea panisse, vegan aioli, lime chutney, chickpea crumb, cashew sour cream & pickled veg (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 sea bass with Puttanesca sauce, new potatoes, broad beans and blanched kale

Lemon, thyme and smoked garlic chicken Caesar salad with baby gem lettuce, anchovy dressing, croutons and 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, butternut and celeriac gratin, tender stem broccoli, 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)

A selection of teas or barista coffee