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CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN
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STARTERS

Soup of the day with homemade farmhouse bread (v)

Glenbeigh mussels in a white wine cream sauce, with toasted sourdough

Roast Jerusalem artichoke, coffee buckwheat, cauliflower bechamel, pickled shimeji mushroom (ve)

Cured pork belly, celeriac purée, heritage carrot, with apple gel, and demi-glace sauce

Chicken liver pâté, plum chutney, toasted croutons

MAIN COURSES

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

Fish and chips in an Elbow Lane beer batter with tartare sauce and pea purée

Spiced chicken thigh salad, mixed leaves, radish, red cabbage, mixed leaves, sugar snap,
crispy black eye beans, and yellow pepper with avocado dressing

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

Marinated fillet steak baguette, with balsamic red onion, rocket, whipped cream cheese,
and hand cut chips

Teriyaki and lime dressed beef salad with mango, kumquat, pak choi,
spring onion and sesame

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

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

Blackberry glory - mini meringues, whipped cream, blackberry compote, lime curd
and Baldwin's vanilla ice cream

TEA or COFFEE