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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 broth, with toasted sourdough

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

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

Chicken liver pâté, rhubarb 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, sauce vierge, basil pesto mackerel mousse

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

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

TEA or COFFEE