

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

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

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

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 (ve)

Seared Steak baguette with caramelised onions, Dijon mayo, rocket and hand cut chips

Za'atar marinated beef fillet salad with marinated courgette carpaccio, red peppers, roast walnuts with pomegranate vinaigrette

DESSERTS

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

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

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

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

Tea or Coffee