

CASTLE CAFÉ
RESTAURANT, BAR & KITCHEN GARDEN

STARTERS

Soup of the day with homemade farmhouse bread (ve)

Spiced chickpea panisse with a mango chutney, cashew cheese and pickled salad (ve)

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

Braised ox cheek pie, with blackberry chutney, rocket and sweet pickle

Chicken liver pâté, Rhubarb chutney and 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, with tahini mint dressing, black eye beans, kachumber in gem lettuce

Tandoori spiced hake, Bombay aloo, ratte potatoes with samphire, mixed roast vegetable and coriander chutney

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

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

Togarashi marinated aubergine, with miso stir fry vegetables, rice noodles and cashew rayu (ve)

DESSERTS

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

Irish Strawberry glory, mini meringues, custard, 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