

Castle House Tasting Menu

Seven Courses of the Chef's latest Creations designed for all persons on one particular table.
£49.95 per person

Castle House A La Carte Menu

Starters

Sweetcorn, Courgette & Chilli Soup
£5.00

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Homemade Corned Beef, Radish & Beetroot Salad,
English Mustard Cream
£7.00

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Braised Boneless Chicken Wings, Seared Scallops
Spring Vegetables, Toasted Hazelnuts
£8.00

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Grilled Mackerel, Gooseberry Jelly
Prawn Croquette
£8.00

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Pea & Leek Tart, Feta & Sunflower Seed Salad,
Lemon Dressing
£7.50

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**WE UNDERSTAND THE DANGERS TO THOSE WITH SEVERE ALLERGIES. SOME OF OUR MENU ITEMS MAY
CONTAIN ALLERGENS. IF YOU HAVE ANY CONCERNS PLEASE ASK A MEMBER OF STAFF WHO WILL
CONSULT WITH THE SENIOR CHEF.**

Mains

Fillet of Herefordshire Beef, Butter Mash,
Crushed Peas, Wild Mushrooms, Pink Peppercorn Sauce
£24.00

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Rack of Local Lamb, Broad Bean & Spring Green Squeak,
Cauliflower Puree, Mint Jus
£20.00

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Grilled Haddock, Crab Cake, Cucumber & Carrots, Sweet Potato Puree,
Coriander Sauce
£17.00

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Goats Cheese Fritters, Broad Beans & Wild Mushrooms,
Cauliflower Puree
£12.00

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Pan Fried Sea Bass, Crushed New Potatoes, Peas & Cockles,
Fennel Sauce
£17.00

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Rib Eye of Herefordshire Beef, Home Cut Chips, Cherry Tomatoes,
Flat Mushroom, Herb Butter
£16.50

Head Chef - Claire Nicholls

**All meats used are of the finest quality & are served pink unless otherwise requested.
If you would prefer something simpler we would be delighted to prepare it for you.**

Desserts

Jasmine Crème Brulee, Strawberry Ice,
Strawberry Sherbet

£7.00

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White Chocolate Parfait, Dark Chocolate Polenta,
Hazelnut & Pistachio Ice

£7.00

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“Castle House”
Gooseberry & Ginger Textures

£7.00

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Raspberry & Frangipane Tart,
Vanilla Crème Fraiche, Raspberry Jelly

£7.00

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Selection of Local & British Cheeses, Grapes, Celery, Walnut & Quince Jelly,
Wheat Wafers

£8.00

Head Chef - Claire Nicholls