

# DINNER MENU

## TO BEGIN

**HOME BAKED SOURDOUGH £3.50**

Flavoured Whipped Butter

## STARTERS

**SOUP OF THE DAY £5**

Home Baked Sourdough

**DUO OF MACKEREL £8**

Beetroot Gel, Horseradish Cream, Watercress, Potato Tuiles

**CRISPY DUCK EGG £7 V**

Wye Valley Asparagus, Peas, Sweet Mustard Aioli

**SMOKED DUCK BREAST £8**

Caramelised Squash Purée, Figs, Pickled Cherry, Toasted Pumpkin Seeds

## MAINS

**HONEY ROASTED PORK TENDERLOIN £20**

Confit Of Belly, Sage Spetzli, Apple Purée, Broccoli, Cider Jus, Crackling

**SEARED TROUT FILLET £19**

Truffled Pea Purée, Grilled King Oyster Mushroom, Samphire, Langoustine & Crab Ravioli, Shellfish Bisque

**RICOTTA & WILD GARLIC LINGUINI £14 V**

Home Dried Cherry Tomatoes, Charred Spring Onions, Roasted Aubergine, Tomato Coulis

**FILLET OF BEEF £28**

Wye Valley Asparagus, Potato Pavé, Smoked Leek, Spinach Purée, Fried Quail Egg, Bone Marrow Jus

## FROM THE GRILL

Served with Slow Roasted Herbed Portobello Mushroom, Roasted Cherry Tomatoes and a choice of Home Cut Skinny Chips, Herbed New Potatoes or Lyonnaise Potatoes

**SIRLOIN 9oz £22     FILLET BEEF 8oz £26**

**ROASTED FREE RANGE CHICKEN BREAST £17**

**CATCH OF THE DAY £17**

Served with Asparagus, Artichoke & Lemon Butter & choice of New Potatoes, Skinny Chips or Lyonnaise Potatoes

**CASTLE HOUSE BEEF BURGER £12**

Sweet Dill Gherkins Pickle, Lettuce, Mustard Mayonnaise, Home Cut Skinny Chips

Add Cheese **£2**

Add Bacon **£2**

Extra Burger **£6**

**SIDES £3.50**

Skinny Chips • Herbed New Potatoes • Seasonal Vegetable • Lyonnaise Potatoes  
Rocket & Tomato, Balsamic • Lane Cottage Leaves with Sweet Mustard Dressing • Shropshire Blue & Walnut Salad

**SAUCES £3**

Peppercorn • Herb Hollandaise • Blue Cheese • Mushroom

# DINNER MENU

## DESSERTS

### CARDAMOM CUSTARD CRÈME BRULÉE £7

Poached Rhubarb, Ginger Sponge, Burnt Meringue

### CHOCOLATE DELICE £8

Butterscotch Popcorn, Chocolate Sable, Vanilla Crème Fraîche,

### PEAR FRANGIPANE TART £7

Chocolate Almond Praline Ice, Rosemary Anglaise

### ICE CREAM & SORBET SELECTION £5

## CHEESES

### SELECTION OF LOCAL & BRITISH CHEESES choice of 3 £6 or 5 £8

served with Figs, Prunes & Spiced Onion Chutney

**Finn** Neal's Yard Creamery, Dorstone. Soft with a rich, double cream texture. Lactic and creamy when young, then takes on walnut and mushroom flavours as it matures. **UPC**

**Ragstone** Neal's Yard Creamery, Dorstone. Soft goat's milk cheese with a lemony milky savoury flavour. **PG**

**Perl Las Blue** Caws Cenarth Dairy. Strong delicate creamy but with lovely lingering blue tones. **PCV**

**Little Hereford** Made at Monkland's own dairy in Herefordshire. Small, soft and creamy, with a good medium strength blue flavour. **UPC**

**Y-Fenni** Welsh cheese consisting of Cheddar blended with mustard and ale. **PCV**

P = Pasteurised • UP = Unpasteurised • C = Cows Milk • G = Goats Milk • V = Vegetarian

## TASTING MENU

### SIX SEASONAL COURSES CREATED BY OUR HEAD CHEF

#### SMOKED MACKEREL

Beetroot, Horseradish

#### CONFIT PORK BELLY

Apple, Cider

#### SEA TROUT

Crab & Langoustine Ravioli, Samphire, Bisque

#### FILLET OF BEEF

Asparagus, Potato Pavé, Smoked Leek, Quail Egg, Bone Marrow Jus

#### HONEY & WALNUT CAKE

Grilled Ragstone

#### CHOCOLATE DELICE

Butterscotch Popcorn, Chocolate Sable, Vanilla Crème Fraîche

**£60**

*Tasting Menu orders must be placed before 9pm and ordered by the whole table*