

DINNER MENU

TO BEGIN

HOME BAKED SOURDOUGH £3.50

Flavoured Whipped Butter

STARTERS

SOUP OF THE DAY £5

Home Baked Sourdough

BEEF CARPACCIO £8

Baby Beetroot, Watercress, Horseradish, Crisp Shallots, Parmesan

WHIPPED FETA & BASIL £7 V

Heirloom Tomatoes, Figs, Strawberry Vinaigrette, Honey & Oats Granola

GIN CURED GRAVLAX £8

Dill Hollandaise, Quail Eggs, Compressed Cucumber, Black Sesame Tuile

MAINS

ROAST RUMP OF LAMB £22

Pea & Mint Arancini, Wye Valley Asparagus, Crispy Belly, Anchovy & Mint Jus

PAN FRIED COD FILLET £19

Roast Pepper & Tomato Hummus, Green Beans, Charred Apple & Spring Onion,
Jersey Royal & Brown Shrimp Tartare

GRILLED KING OYSTER MUSHROOMS £15 V

Old Winchester Polenta Cake, Asparagus Tempura, Spinach, Truffle Cappuccino

FILLET OF BEEF £28

Braised Beef Cheeks, Pomme Puree, Baby Vegetables, Madeira Reduction

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
Lyonnaisse 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 Lyonnaisse 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 • Lyonnaisse 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

LEMON TART £7

Meringue, Raspberry Curd

WHITE CHOCOLATE & PISTACHIO MOUSSE £8

Strawberry Foam, Pistachio Sponge

BALLINGHAM RHUBARB UPSIDE-DOWN CAKE £7

Oat Crumble, Custard Cremeux, Poached Rhubarb

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. Full flavoured hard cheese matured for 4 months. The flavour is half way between a Caerphilly and a Cheddar **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