

DINNER MENU

TO BEGIN

HOME BAKED SOURDOUGH £3.50

Flavoured Whipped Butter

STARTERS

SOUP OF THE DAY £5

Home Baked Sourdough

CHARRED MACKEREL FILLET £8

Cucumber Salsa, Yoghurt & Lime, Dill Oil, Sourdough

DUCK LIVER & PORT TORTE £8

Blood Orange Jelly, Honey Roasted Pecan

RICOTTA & SPINACH AGNOLOTTI (V) £7

Jerusalem Artichokes, Maroc Olives, Dehydrated Capers

MAINS

PAN ROASTED TROUT FILLET £20

Leek Fondue, Grilled Baby Leeks, Pommes Anna, Parsley Cream

HONEY GLAZED PORK TENDERLOIN £21

Confit of belly, Pulled Pork Croquette, Cauliflower Purée, Purple Sprouting, Picked Raisin, Crackling

FILLET OF BEEF £28

Roast Roscoff Onion, Braised Beef Cheek, Parmentier Potatoes & Spinach, Beef Jus

ROAST CAULIFLOWER & PERL LAS CAKE (V) £16

 Cauliflower Purée, Kale, Dill Pickled Raisin, Hazelnut

CATCH OF THE DAY £17

With Winter Greens, Herb & Lemon Butter & Choice of New Potatoes, Skinny Chips or Lyonnaise Potatoes

FREE RANGE CHICKEN BREAST £20

Sweet Potato & Peanut Butter, Roasted Red Peppers & Pak Choi, Toasted Peanuts

FROM THE GRILL

SIRLOIN 9OZ £22

FILLET BEEF 8OZ £26

ROASTED FREE RANGE CHICKEN BREAST £17

ROASTED LAMB RUMP £20

All Served with Truffled Mushroom & Thyme Duxelle,
Roasted Cherry Tomatoes and a Choice of Skinny
Chips, Herbed New Potatoes or Lyonnaise Potatoes

CASTLE HOUSE BEEF BURGER £12

Sweet Pickled Gherkins, Lettuce,

Mustard Mayonnaise, Home Cut Skinny Chips

Add Cheese £2 Add Bacon £2 Extra Burger £6

TRUFFLED MUSHROOM & THYME BURGER £10 V

Confit Onion, Swiss Cheese, Lettuce & Pickles, Mustard

Aioli, Tempura Kale, Skinny Chips

SIDES £3.50

Skinny Chips • Herbed New Potatoes • Seasonal Vegetables • Lyonnaise Potatoes • Onion Rings

Rocket, Tomato & Balsamic • Mixed Leaf Salad with Sweet Mustard Dressing • Shropshire Blue & Walnut Salad

SAUCES £3

Peppercorn • Herb Hollandaise • Blue Cheese • Mushroom

DESSERTS

STICKY BANANA PUDDING £7

Banoffee Foam, Chocolate Crumble, Glazed Banana

125ml Glass Principe de Viana, Vendimia Tardia Chardonnay, Navarra 2017 £10.50

ORANGE BLOSSOM HONEY PANNA COTTA £7

Fennel Chantilly, Pistachio, Blood Orange Jelly

125ml Glass Margan Botrytis Semillon, Hunter Valley, Australia 2014 £12

HUNGARIAN 'ESZTERHAZY CAKE' £7

Boozy Cherries, Kirsh Custard, Cherry Glaze

125ml Glass Tokaji Aszu 5 Puttonyos, Tokaj Classic Winery, Hungary 2013 £16.90

ICE CREAM & SORBET SELECTION £5

CHEESES

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

DIGESTIFS

DESSERT WINES

Muscat de Saint Jean de Minervois, Vin Doux Naturel, Languedoc-Rousillon,

France, NV 125ml £8.50

Margan Botrytis Semillon, Hunter Valley, Australia 2013 125ml £12

Principe de Viana, Vendimia Tardia Chardonnay, Navarra 2013 125ml £10.50

Cave de Maury, Maury, France 1995 125ml £14

Tokaji Aszu 5 Puttonyos, Tokaj Classic Winery, Hungary 2013 125ml £16.90

FORTIFIED WINES

Dows Vintage 2003 50ml £14

Grahams Quinta Dos Malvedos, Vintage Port 2004 50ml £11

Taylor's Late Bottle Vintage 2012 50ml £5

Noval 10 year Tawny Port 50ml £5

Churchills White Port 50ml £4.25

COCKTAILS/LIQUEUR COFFEES

Espresso Martini £11.50

Hot Chocolate Orange (alcohol optional) £8/£5

Chase Espresso Mocha £8

Amaretto Hot Chocolate £6.75

Irish/French Coffee £6.20/£6.75