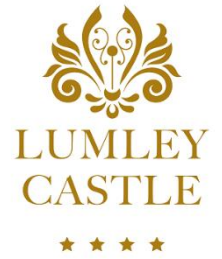


Castle Dining



To Commence

French Onion Soup, Puff Pastry Top (NF)
£10.50

Perfect Pairing – Domaine Clavel Cotes du Rhone Village Chusclan, Rhone, France 175ml 9.50 250ml 12.60 Bottle 36.00

Chicken Liver Parfait, Crispy Chicken Skin Tuile,
Truffle Brioche, Cherry Gel (NF)
£10.50

*Perfect Pairing – Chateau Les Mingets Sauternes, Bordeaux, France 125ml 12.00 37.5cl 35.00
or
Fleurie Domaine Presle Mommessin, Beaujolais, France 175ml 11.00 250ml 14.65 Bottle 14.65*

English Asparagus, Crispy Ham Hock, Café de Paris Hollandaise and Poached Duck Egg (NF)
£10.50

Perfect Pairing – Sancerre Domaine de Le Perriere Saiget, Loire Valley, France 175ml 15.25 250ml 20.30 Bottle 60.00

Durham Gin Home Cured Salmon, Lumley Estate Wild Garlic Aioli,
Rye Bread (NF)
£11.50

Perfect Pairing – L'Autantique Viognier, France 175ml 8.00 250ml 10.60 Bottle 30.00

Caesar Chicken Salad, Breaded Anchovies, Runny Egg, Baby Gem,
Lettuce Herb Caesar Dressing (NF)
£10.50

Perfect Pairing – Wakefield Estate Riesling, Clare Valley, Australia 175ml 11.75 250ml 15.65 Bottle 46.00

Game Terrine, Pear Chutney Brioche Port Reduction (NF)
£11.50

Perfect Pairing – Tempus Two Pewter Shiraz, Barossa Valley, Australia 175ml 13.00 250ml 17.30 Bottle 51.00

Sundried Tomato Tartar, Goats Cheese Crumb, Pickled Garden Vegetables, Seeded Cracker, with a
Dressing of Green Oil (V, NF)
£9.00

Perfect Pairing – Bericanto Pinot Grigio DOC Delle, Venetie, Italy 175ml 8.50 250ml 11.30 Bottle 32.00

Burrata, Parma Ham, White Balsamic, Radicchio, Salsa Verde (NF)
£10.50

Perfect Pairing – Bericanto Pinot Grigio DOC Delle, Venetie, Italy 175ml 8.50 250ml 11.30 Bottle 32.00

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Main Courses

Hake Kiev, Lumley estate Wild Garlic and Wilted Greens,
Mussel Velouté (NF)

£25.00

Perfect Pairing – Chablis Domaine Dupree, Burgundy, France 175ml 14.00 250ml 18.65 Bottle 55.00

12 Hour Slow Cooked Braised Feather Blade Beef, Buttered Mash Potato,
Seasonal Greens, Bordeaux Wine Jus (NF)

£23.00

Perfect Pairing – Malasenda Crianza Ribera Del Duero, Spain 175ml 10.25 250ml 13.65 Bottle 39.00

Sous Vide Duck Breast, Duck Leg Bonbon, Israeli Couscous Chickpeas, Spices, Herbs,
Port Tangerine, and Cranberry Sauce (NF)

£25.00

Perfect Pairing - Joel Gott Oregon Pinot Noir, Oregon, USA 175ml 15.50 250ml 20.60 Bottle 61.00

Lamb Rump, Boulangère Potato, Caramelised Roscoff Onion Stuffed with Lamb Belly,
Heritage Carrots, Mint Jus (NF)

£26.00

Perfect Pairing – Aglianico Organic D'Addario, Italy 175ml 10.75 250ml 14.30 Bottle 43.00

Pot Roast Chicken Cassoulet, Mixed Bean Toulouse Sausage,
Garlic Thyme Roast Tomato (NF)

£22.50

Perfect Pairing - Domaine Clavel Cotes du Rhone Village Chusclan, Rhone, France 175ml 9.50 250ml 12.60 Bottle 36.00

Pan Fried Neck of Butternut Squash, Mixed Lentils,
Seasonal Greens (V,NF)

£18.50

Perfect Pairing - L'Autantique Viognier, France 175ml 8.00 250ml 10.60 Bottle 30.00

Braised Fennel, Kale, Crispy Polenta,
Romesco Sauce & Green Oil (V)

£18.50

Perfect Pairing - Vermentino DOC Prendas Dolianova, Sardinia, Italy 175ml 10.25 250ml 13.630 Bottle 40.00

Sides & Sauces all £4.50

Triple Cooked Chips – Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage – Shallot Pine Nut &
Watercress Salad - Crushed Black Peppercorn – Diane - Stilton – Bearnaise

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From The Grill

All our Steaks are 28 Day Aged and are served with a complimentary side order.

8oz Rib Eye
£32.00

8oz Fillet
£39.00

8oz Rump
£28.00

16oz Chateaubriand
carved at your table for two
£80.00

All our steaks are served with Watercress, Pinenut & Shallot Salad, Grilled Mushroom & Tomato, please choose your complementary side from the list below

Sides

Triple Cooked Chips – Roasted Roots – Kale – Truffle Mash – Braised Red Cabbage

Sauces

Crushed Black Peppercorn – Diane - Stilton – Bearnaise
£4.50 per sauce

The Perfect Pairings for your chosen Steak

Please ask a team member for their advice and recommendations

Piedra Negra Malbec – Organic, Los Chacayes, Argentina 175ml 8.75 250ml 11.65 Bottle 34.00

Tempus Two Pewter Shiraz, Barossa Valley, Australia 175ml 13.00 250ml 17.30 Bottle 51.00

Malasenda Crianza Ribera Del Duero, Spain 175ml 10.25 250ml 13.65 Bottle 39.00

Something Special

Chateauneuf du Pape Beauchene, Rhone, France Bottle 73.00

Barolo 2012 Riserva Vinum Vita, Piedmont, Italy Bottle 82.00

Amarone Della Valpolicella Classico DOCG, Valpolicella Classica, Italy Bottle 80.00

Exceptional with the Chateaubriand

Gevrey Chambertin Louis Latour, Burgundy, France Bottle 125.00

Something Sweet

Chocolate Souffle, Pistachio Ice Cream
(Please allow a minimum of 20 minutes from ordering)
£9.50

Tart au Citron, Vanilla Cream, Raspberry Compote (V, NF)
£7.00

Iced Banana Parfait, Rum, Raisin & Carmel Sauce (NF)
£7.00

Rhubarb Panna Cotta (NF)
£7.50

Vegan Sticky Toffee Pudding & Toffee Sauce (Vg, NF)
£7.50

Burnt Basque Blueberry Cheesecake (V, NF)
£8.00

The Perfect Pairings for your Desserts

Please ask a team member for their advice and recommendations

Chateau Les Mingets Sauternes, Bordeaux, France, 125ml 12.00 37.5cl 35.00

Elysium Black Muscat, California, USA, 125ml 14.00 37.5cl 41.00

Tokaji 5 Puttonyos Pajzos, Tokaji, Hungary 37.5cl 75.00

Mordon Cheese & Biscuit Selection,
Pear & Fig Chutney, Celery, Grapes
£12.95

Perfect Pairings

Bulas LBV, 6.50 50ml, Bulas Tawny 10-Year-Old, 8.00 50ml, Bulas Tawny 20-Year-Old, 11.00 50ml

Tea & Filtered Coffee with Sweet Treats
£4.25

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