



# THE CASTLE LUNCH

12-4PM

## Starters

Chef's seasonal soup of the day, warm rustic roll (v, ve, gf)

Chicken liver and Madeira parfait, toasted brioche and onion marmalade (gf on request)

Prawn and crayfish cocktail, baby gem lettuce and Marie-rose sauce (gf)

Whipped goats cheese, heritage tomato and basil, dressed with balsamic (v, gf)

## Mains

Steak and ale pie, chips or mash and seasonal vegetables

East Coast haddock (breaded or battered), chips, peas and tartare sauce (gf on request)

Chicken korma, basmati rice, garlic and coriander naan bread

Vegetable fajita, sour cream and guacamole, fries, dressed salad (v, ve on request)

*Add: Cajun chicken, chilli beef or BBQ pulled pork - £3.00 each*

## Desserts

Chocolate and orange tart, raspberry coulis (v, ve, gf)

Trio of ice cream or sorbet (please ask for today's options) (v, gf, ve on request)

Apple and blackberry crumble, custard (v, gf)

Salted caramel cheesecake, honeycomb, toffee sauce (v)

2 COURSES £15.95

3 COURSES £19.95

(v) Vegetarian (ve) Vegan (gf) Gluten free

A 5% service charge will be added to every order. 100% of this goes to our employees.