

DINNER MENU

CASTLE at EDGEHILL



STARTERS

- Cured Scallops, Jerusalem Artichoke Puree, Hazelnuts, Grapes £13 (GF)
Smoky Mushroom, Walnut-Stuffed Portobello, Herby Breadcrumb, Vegan Aioli. £8 (V/VG)
Beef Tartare, Pickle Radish, Cured Yolk, Sourdough £14 (GF)
Leek & Potato Soup, Smoked Haddock, Parsley, Potato Dumplings £9 (GFA/VA)
Koffman's Squid Pappardelle, Pesto, Pine Nuts, Basil Oil £10
Roasted Harissa Cauliflower, Coriander Hummus, Duqqa £8 (V/VG/GF)

CASTLE SHARING BOARD (Perfect for two - four people to nibble and share)

Cured Meats, Honey Local Sausages, Baked Camembert, Calamari, Sourdough, Oils, Olives £22

MAINS

- Chicken Supreme, Tender Stem, Sautee Potato, Smoked bacon, Mushroom Sauce £18 (GF)
Poached Halibut, Zucchini, Mussels, Beurre Blanc Sauce £25 (GF)
Lamb Cutlets, Mint Pomme Puree, Carrot, Kale, Port Jus £22 (GF)
Stuffed Aubergine, Mediterranean Vegetables, Vegan Parmesan £17 (VG/V/GF)
Seabream, Pumpkin, Chorizo Jam £19 (GF)
Beetroot Steak, Kale, Seasonal Vegetables, Crispy Shallots, Madeira Sauce (V/VG/GF) £17

HOME COMFORTS / GRILL

- Chicken & Leek Pie, Truffle Mash, Greens, Gravy £16
Castle Beef Burger, Crispy Bacon, Smoked Cheddar, Gem, Tomato, Chutney, Fries, Slaw £16
Beer Battered Haddock, Fat Chips, Minted Crushed Peas, Tartar Sauce £16 (GF)
Rib Eye Steak, Confit Tomato, Roasted Mushroom, Fat Chips, Rocket Salad £28 (GF)
Fillet Steak, Confit Tomato, Roasted Mushroom, Fat Chips, Rocket Salad £34 (GF)

SIDES

- Peppercorn Sauce £3 Blue Cheese Sauce £3 Garlic Butter £3
Seasonal Vegetables £4 House Fries £4
Loaded Fries, Chilli, Crispy Bacon, Cheese £5

V = Vegetarian VG = Vegan GF = Gluten Free VA = Vegetarian Available GFA = Gluten Free Option Available
G *Please let a member of the team know upon ordering if you have any dietary requirements or allergies*