

TO START

Fresh Soup of the Day

Served with warm crusty bread (194kcal) (V) (VG) (GF)

Deep Fried Camembert Rounds encased in Breadcrumbs.

Served with a fresh herb salad and a sweet tomato chilli chutney (242Kcal) (V)

Duo of Farmhouse Parfait

Served with Chilli salsa and crisp salted biscuits. (263kcal)

Creamy Garlic Mushrooms

Served on toasted panini bread. (215Kcal) (V)

TO SATISFY

Butternut Squash and Red Onion Tagine

Roasted butternut squash and red onion served in a sweetly spiced tagine sauce, flavoured with orange, cinnamon, cranberries, and sultanas with basmati rice (395Kcal) (v) (VG) (GF)

Pan fried Scottish Salmon

Served on a bed of warm tangy mixed beans salad and new potatoes (196kcal) (V)

Pan-fried Gressingham Duck Breast

Served with sweet red cabbage, herb sautéed potatoes and a thyme and cardamon jus. (365kcal)

Aromatic Rustic Burger

A rustic mix of broad beans, peas, potato, and spinach, seasoned with aromatic spices. Served on a fresh Brioche bun with Salad garnish, and triple cooked chips (440kcal) (V) (VG) (GF)

Steak Rossini

Beef fillet on a smooth pate crouete, served with triple cooked chips, and a mixed peppercorn sauce. (£7.00 supplement) (568kcal)

Fresh Tagliatelle

Served with a slightly spiced Arrabbiata sauce, and Garlic Bread, topped with fresh basil and parmesan shavings (425kcal) (V)

Aberdeen Angus Castle Beef Burger

Served on a fresh Brioche bun with Salad garnish, cheese, and triple cooked chips (440kcal)

All Dishes Are Served with Fresh Seasonal Vegetables

Please ask if you would like Gluten Free Bread served with your dish.

1 course £19.95

2 courses £25.95

3 Courses £31.95

TO INDULGE

Sticky Toffee Pudding

A rich toffee and date steamed pudding heaped with sticky toffee sauce.
Serve cream or Ice Cream (340Kcal) (V) (VG) (GF)

Rich Belgian Chocolate Torte

Served with a fruit coulis, fresh berries, and real dairy ice cream(325kcal) (V)

Lemon Citrus Glazed Tart

Served with fresh berries, dairy cream, and fruit zest (375kcal) (V)

Trio of Dairy Ice Creams

Served with summer fruit, fruit coulis, and a biscuit tuile (375kcal) (V) (VG) (GF)

Warm Chocolate Brownie

Served on a fudge sauce with dairy ice cream and chopped walnuts (385kcal) (V)

Fresh Fruit Salad

Served with Vanilla Ice Cream (180kcal) (V) (VG) (GF)

Castle Cheese Board

A selection of cheeses served with a selection of crackers, apple, celery, and pickle.

Please ask if you would like Gluten Free and Vegan Ice Cream, or Cream Served with your dessert.

1 course £19.95

2 courses £25.95

3 Courses £31.95