



LEAF

AT




THE CASTLE HOTEL

DINNER MENU


TWO-COURSES £29.00 THREE-COURSES £35.00

BREAD AND OLIVES

Super Seeded Bread Selection (V, VE) Cold pressed olive oil, aged balsamic vinegar  **6.00**

Marinated Provençal Olives (V, VE, GF)  **5.50**

STARTERS

Seasonal Soup of the Day (V, GF, VE) Warm bread roll or gluten free bread 

Burrata with Heritage Tomato (V, GF) Extra virgin olive oil, sweet basil dressing, balsamic glaze

Seared Tuna (GF) Crispy salad, wasabi purée, soy sauce (3.00 supplement)

Pressed Ham Hock (GF, DF) Piccalilli, pickled vegetables, sourdough toast

Tempura Calamari Lemon and garlic mayonnaise

MAIN DISHES

Roasted Chicken Supreme (GF) Buttered Jersey Royal potatoes, summer greens, Madeira Jus

Pan Seared Sea Trout (GF) Wilted curly kale and spinach, pickled beetroot, micro pea shoots, béarnaise sauce (3.00 supplement)

Tempura Battered Fish and Chips Buttered green peas, tartar sauce, chunky chips

Grilled Sirloin Steak 10oz (GF) Sautéed garlic and thyme field mushrooms, on the vine cherry tomatoes, chunky chips, peppercorn sauce (8.00 supplement)

Tofu Thai Green Curry (VE, GF) Aromatic sticky rice, lentil crisp 

SIDES


Pomegranate and Leaf Salad (V) | Steamed Broccoli with Chilli Flakes (V) | Skin on Fries | Chunky Chips | Tempura Onion Rings | Garlic Sautéed Curly Kale and Spinach (V, GF)

6.00 each

DESSERTS

Eton Mess (V, GF) Strawberries, berry coulis, meringue, ice cream

Mango and Passion Fruit Cheesecake (v) mango pearls, passion fruit coulis 

Homemade Chocolate Delice (GF) Orange sorbet, charred orange segment 

Selection of Ice Cream and Sorbet (V, GF) Choice of three scoops: chocolate, strawberry or vanilla ice cream, or raspberry, lemon or orange sorbet

All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill. This service charge is always split between team members who served you. If you do not want to pay this fee, just let us know and we will remove it straight away. For more information on allergens or dietary requirements, please speak to one of the team.

V - vegetarian VE - vegan GF - gluten free DF - dairy free - plant based

