



LEAF

AT



THE CASTLE HOTEL

SET MENU

Two-courses 20.00 | Three-courses 25.00

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 or gluten free bread

Slow roasted beetroot carpaccio and caramelised goat's cheese (V, GF) Merlot dressing, onion jam, candid walnut

Duck and orange pâté Spiced autumn chutney, toasted brioche

Tempura calamari Lemon and garlic mayonnaise

Pair with Raimat Chardonnay, Costers del Segre, Spain 6.00 125ml

MAIN DISHES

Shepherd's pie (GF) Buttered green peas

Roasted chicken supreme (GF) Creamy mashed potatoes, seasonal vegetables, red wine jus

Tempura battered fish and chips Haddock, buttered green peas, tartar sauce, chunky chips, lemon

Pumpkin and sage raviolini (V) Lemon cream sauce, basil emulsion

Grilled sirloin steak 10oz (gf) Sautéed garlic and thyme field mushrooms, on vine cherry tomatoes, chunky chips (10.00 supplement)

Pair with FC Eleve Pinot Noir, Languedoc Roussillon, France 6.00 125ml

SIDES

6.00 each

Pomegranate and leaf salad (V) | Buttered Chantenay carrots and peas (V) | Skin on fries or chunky chips (V) | Tempura onion rings (V) | Garlic sautéed curly kale and spinach (V, GF) | Invisible garden salad (V) Order as a donation to our chosen charity Alexander Devine Children's Hospice Service

DESSERTS

Chocolate orange delice (V, GF) Choice of sorbet

Lemon tart (V) Fresh raspberries, berry coulis

Mixed fruit salad (V, VE, GF) With 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. For more information on allergens or dietary requirements, please speak to one of the team. Calorie information per dish is available on request. Menu available Monday to Friday only.

V – vegetarian VE - vegan GF - gluten free

