



LEAF

AT



THE
CASTLE
HOTEL

SET MENU

Two-courses 19.50 | Three-courses 24.50

Available Monday to Saturday

BREAD AND OLIVES

Super seed artisan bread selection (v, ve) Cold pressed olive oil and aged balsamic vinegar **6.00**

Marinated Provençal olives (v, ve, gf) **5.50**

STARTERS

Seasonal soup of the day (v, ve, gf) Artisan or gluten free bread and butter

Tempura calamari Lemon and garlic mayonnaise

Duck and orange pâté Plum and apple chutney, toasted brioche

Goats' cheese and red onion tart (v) Balsamic dressing, rocket leaves and herb oil

MAIN DISHES

Roasted chicken supreme (gf) Creamy mashed potatoes, seasonal vegetables, Madeira jus

Pan seared sea bass (gf, df) Crushed potatoes, seasonal vegetables, tomato olive salsa

Grilled sirloin steak 10oz (gf) Sautéed garlic and thyme field mushrooms, on vine cherry tomatoes, chunky chips, peppercorn sauce (8.00 supplement)

Roasted cauliflower steak (v, ve, gf) Butterbean cassoulet, chimichurri sauce

SIDES all 5.50 each

Cheesy cauliflower gratin (v) | Skin on fries or chunky chips (v) | Garlic sautéed curly kale and spinach (v, gf) | Pomegranate and leaf salad with truffle dressing (v)

DESSERTS

Lemon meringue tart (v) Lemon gel, fresh raspberries

Sticky toffee pudding (v) Caramel sauce, vanilla ice cream

Homemade chocolate delice (v, ve, gf) Orange sorbet, charred orange segment

Selection of ice cream or sorbet (v, ve, gf) Choice of three scoops

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 Saturday.

v - vegetarian ve - vegan gf - gluten free df - dairy free

