

LEAF

AT

THE CASTLE HOTEL

SET MENU

Two-courses 19.50 | Three-courses 24.50

Available Monday – Thursday 12 noon to 9:00 pm | Friday 12 noon to 5:00 pm

BREAD AND OLIVES

Super seed artisan bread selection (v, ve) Cold pressed olive oil, aged balsamic vinegar	6.00
Marinated Provençal olives (v, ve, gf)	5.50
Confit duck bonbons (two) Plum sauce	6.00

STARTERS

Seasonal soup of the day (v, ve, gf) Artisan or gluten-free bread and butter
Tempura calamari Lemon and garlic mayonnaise
Pressed ham hock (gf, df) Piccalilli, pickled carrot ribbon, sourdough toast

MAIN DISHES

Roasted chicken supreme (gf) Creamy mashed potatoes, seasonal vegetables, thyme jus
Smoked haddock fishcake Spring onion, sautéed kale, and spinach, tartare sauce
Grilled sirloin steak 10oz (gf) Chunky chips, peppercorn sauce (10.00 supplement)
Beetroot risotto (v) Goat's cheese, baby watercress

SIDES all 5.50 each

Steamed broccoli with chilli flakes (v) | Skin on fries or chunky chips (v) | Garlic sautéed curly kale and spinach (v) | Pomegranate and leaf salad with truffle dressing (v)

DESSERTS

Rose and rhubarb cheesecake Rhubarb compote
Tropical panna cotta (v, gf) Mango, pineapple salsa, tropical fruit coulis
Homemade chocolate delice (v, ve, gf) Chocolate sauce, charred orange segment
Selection of ice cream or sorbet (v, gf) Choice of three scoops:

Chocolate, strawberry, vanilla or honeycomb ice cream (v, gf) | Raspberry, mango or coconut sorbet (v, ve, gf)

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 is only available if booked in advance.

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

