

LEAF

TWO COURSES 19.50 | THREE COURSES 24.50

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

APPETISERS

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

Ham hock terrine
Vegetable piccalilli, toasted brioche

Tempura calamari
Lemon and garlic mayonnaise

Classic Caesar and avocado salad (v)
Cos lettuce, Parmesan, garlic crouton

THE MAIN EVENT

Roast chicken supreme (gf)
Creamy mashed potato, seasonal vegetables,
thyme jus

Grilled sirloin steak 8oz (gf)
Chunky chips, peppercorn sauce
(10.00 supplement)

Smoked haddock fishcake
Spring onions, sautéed kale and spinach, tartar
sauce

**Sweet potato, chickpea and spinach korma
(v, ve, gf)**
Steamed rice, lentil crisp

FOR THE TABLE

Marinated Provençal olives (v, ve, gf)
5.50

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

**Two slow cooked
venison bon bons**
Cranberry and apple sauce
6.00

TASTY EXTRAS

6.00 each

Cauliflower gratin (v)

Skin on fries / chunky chips (v)

**Garlic sautéed curly kale and
spinach (v)**

**Pomegranate and leaf salad
with truffle dressing (v)**

SWEET TREATS

Sticky toffee pudding (v)
Honeycomb ice cream, toffee sauce

Dark chocolate citrus cake (v, ve, gf, df)
Chocolate sauce, raspberry sorbet

Selection of ice cream and sorbet
Choice of three scoops:
Chocolate, strawberry, vanilla or honeycomb ice
cream (v, gf)
Raspberry, orange or lemon sorbet (v, ve, gf)

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Eurocard, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

LEAF

SET MENU



THE
CASTLE
HOTEL