

# SUNDAY LUNCH

TWO COURSES 30.00  
THREE COURSES 35.00

## APPETISERS

**Scotch egg**  
Crispy salad, mustard mayonnaise

**Pressed ham hock**  
Piccalilli, pickled carrot ribbon, toasted brioche

**Tempura calamari**  
Lemon and garlic mayonnaise

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

## TASTY EXTRAS

6.00 each

**Creamy mashed potato**

**Cauliflower gratin (v)**

**Mixed leaf salad (v)**

**Tempura onion rings (v)**

## THE MAIN EVENT

**Traditional striploin of beef (gf)**

**Half roast chicken (gf)**

**Baked Scottish salmon (gf)**

**Vegetarian Wellington (v)**

All our main dishes are served with an individual Yorkshire pudding along with roast potatoes, seasonal vegetables, and gravy served family style to share



## SWEET TREATS

**Dark chocolate delice (v, ve, gf, df)**  
Chocolate sauce, blood orange sorbet

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

**Apple crumble tart (v)**  
Fresh custard

**Blood orange cube**  
Mascarpone mousse, yuzu gel

**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

## SUNDAY LUNCH MENU



THE  
CASTLE  
HOTEL