

LEAF

TWO COURSES 21.00 | THREE COURSES 25.00

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

Hickory pork ribs (gf)
Homemade coleslaw

Tempura calamari
Lemon and garlic mayonnaise

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

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

THE MAIN EVENT

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

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

Baked Scottish salmon (gf)
Seasonal greens, lemon, Béarnaise sauce
(5.00 supplement)

Beetroot risotto (v)
Goat's cheese, baby watercress
(vegan available on request)

TASTY EXTRAS

6.00 each

Sautéed green beans with shallots (v, ve, gf)

Skin on fries / chunky chips (v, ve)

Garlic sautéed curly kale and spinach (v, gf)

Pomegranate and leaf salad with truffle dressing (v, ve, gf)

SWEET TREATS

Yorkshire rhubarb trifle (v)
Sherry-soaked sponge, honeycomb custard, cream, rhubarb compote

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, mango or coconut 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, Mastercard, American Express or Diners Card.

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

LEAF

SET MENU



THE
CASTLE
HOTEL