

WALMER CASTLE

FREEHOUSE EST. 1845

Sunday Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £12
COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14
BOTIVO & SODA, ROSEMARY, LEMON 0% ABV £6

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £4.5
PROVENÇAL OLIVES, dry garlic & oregano, sundried tomato, sweet paprika (Vg) £5

Starters

WILD MUSHROOM VELOUTÉ, crispy shallots, truffle oil (V) (Av. Vg) (Av. Gf) £9/£12
NORTH YORKSHIRE VENISON CARPACCIO, apple, endive, pickled blackberry (Av. Gf) £11
CURED CHALKSTREAM TROUT, kohlrabi, horseradish, capers, chervil (Gf) £13
BEETROOT, BURRELLA, hazelnut, dill oil (Vg) (Gf) £12/£16
PORK & CHICKEN TERRINE, cornichons, chicory & radicchio, toasted bread (Av. Gf) £11.5

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £25
LAMB SHOULDER TORCHON, green sauce (Av. Gf) £23
DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £22
CELERIAC, LENTIL & WILD MUSHROOM WELLINGTON, mushroom jus (Vg) £24

All roasts served with Yorkshire pudding, roast potatoes, carrots, buttered greens, parsnips, gravy (Av. Gf)

Mains

HALIBUT, samphire, smoked tomato & corn risotto, beurre blanc (Av. Gf) £28
BEER BATTERED FISH & CHIPS, mushy peas, tartare sauce £19.5

Sides

FRIES, CHUNKY CHIPS, FRIED PINK FIR APPLE POTATOES, TRUFFLE & PARMESAN FRIES (Vg) (Gf) £6
WINTER GREENS, hazelnut, brown butter (V) (Gf) (Av. Vg) £6
MIXED LEAF SALAD (Vg) (Gf) £6

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.