

WALMER CASTLE

FREEHOUSE EST. 1845



Tuesday 23^d April

On Arrival

Kipper, Caper & Caviar

Jean-Luc Mouillard 'Ouille' Crémant du Jura, Brut NV, Jura, France

To Start

Risotto of white 'Bianchetto' truffles, wild garlic, 'Yordale' Wensleydale, wilted rapeseed greens,
cracked hazelnuts

Le Strette Nas-cëtta, 2022, Piemonte, Italy

Main

Old Peculier-braised Ox cheek with a little Foie Gras 'toad-in-the-hole', sweet onions, pickled
Ox-tongue & thyme-roasted roots, fresh horseradish, Fountain's Gold Aligot

Château Haut-Bages Liberal 'La Chapelle' 2017, Pauillac, Bordeaux

Pudding

Forced Yorkshire Rhubarb, stem ginger & 'Crabbies' 'upside down' cheesecake, rhubarb ripple ice
cream, ginger parkin & lemon balm

Babylonstoren 'Iced Cyder' 2021, Somerset, England

To Finish

Mrs Bell's Blue with Yorkshire brack & 'Waldorf' dressing

Niepoort Colheita Vintage Tawny, 2004, Douro, Portugal

£95 per person | Optional wine pairing £70 per person

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.