

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

Nibbles

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £4.5
PROVENÇAL OLIVES (Vg) £6

Starters

GARDEN PEA & MINT VELOUTÉ, crème fraîche, pea shoots (V) (Gf) (Av. Vg) £9/£12
FILLET OF BEEF CARPACCIO, truffle mayonnaise, crispy capers, smoked tomatoes, Parmesan shavings (Gf) £13.5
SPRING SALAD, Snowdonia cheddar, broad beans, cherry tomatoes, radishes, baby gem lettuce, croutons (V) (Av. Vg) £10.5/£16
HAM HOCK AND DEVONSHIRE CHICKEN TERRINE, cornichons, tarragon, pickled onion, toasted sourdough (Av. Gf) £11
GALICIAN OCTOPUS CARPACCIO, puttanesca, radicchio, salad, toasted baguette (Av. Gf) £13.5
SMOKED HALIBUT, baby beetroot, corn salad, soft boiled egg, horseradish vinaigrette (Gf) £12.5

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £25
SOMERSET MEADOW LEG OF LAMB, mint sauce (Av. Gf) £23
DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £22
PEARL BARLEY, CELERIAC & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £24

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

Main

CORNISH COD, globe artichoke, cauliflower, homemade croquette, Parmesan velouté (Gf) £27

Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6
TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5
HOUSE SALAD (Vg) (Gf) £6
TENDERSTEM BROCCOLI, chilli & garlic £6
GREEN BEANS, shallots, lemon £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.