

WALMER CASTLE

FREEHOUSE EST. 1845

Spring Events Menu

Starters

GRILLED OCTOPUS, split peas cream, smoked tomatoes, sauce Vierge (GF)

STOKES MARSH STEAK TARTARE, truffle mayonnaise, capers, cornichons, shallots, chives, anchovies,
focaccia croutons

HERITAGE TOMATO SOUP, sourdough, crème fraîche, basil (Vg) (Av. Gf)

Mains

PAN-FRIED COD, warm fennel salad, dill, samphire, petit pois, beurre blanc

SOMERSET RACK OF LAMB, pea and mint cream, pommes Anna, olive tapenade, braised shallots, thyme
jus, micro mint

COURGETTI, pistacchio & basil pesto, home-made ricotta, basil oil (V) (Av. GF)

Puddings

LEMON & LIME CHEESECAKE, berry compote, candied citrus peel (V)

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, grapes, artisan crackers (Av. Gf)

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.