WALMER CASTLE

Summer Events Menu

Starters

LINE CAIGHT TUNA CEVICHE, avocado, mango, chilli, red onion, coriander, lime & soy dressing (Gf) PANZANELLA SALAD, Puglian bocconcini, Isle of Wight tomatoes, red onion, sourdough croutons, olive oil & balsamic dressing (Av. Gf)

STOKES MARSH FARM FILLET OF BEEF CARPACCIO, crispy capers, smoked tomatoes, wild rocket, Parmesan shavings, truffle mayonnaise (Av. Gf)

PEA & MINT SOUP, rosemary croutons, crème fraîche, (V) (Av. Vg) (Av. Gf) (Available hot or cold)

Mains

CREEDY CARVER LEMON & THYME CHICKEN BREAST, summer couscous, seasonal greens, buttermilk & garlic sauce COURGETTI, pistachio & basil pesto, house ricotta, basil oil (V) (Av. Vg) (Gf) CORNISH COD, broad bean & pea fricassee, new potatoes, lemon & herb beurre blanc (Gf) WEST END FARM 702 PORK TOMAHAWK, pineapple salsa, coriander, lime, tenderstem broccoli

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5

STRAWBERRY ETON MESS, English strawberries, Cornish whipped cream, meringue, strawberry coulis (V) WALMER TIRAMISU (V) (Gf)

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

ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Chevre, quince jelly, grapes, artisan crackers (Av. V) (Av. Gf)

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