

WALMER CASTLE

FREEHOUSE EST. 1845

Winter Events Menu

Starters

CAULIFLOWER VELOUTÉ, root vegetable crisps, truffle oil, cauliflower shavings (V) (Av. Vg) (AV. Gf)
HOUSE CURED TROUT CARPACCIO, lemon & lime dressing, chilli, puffed wild rice, trout roe (Gf)
NDUJA & MASCARPONE TORTELLONI, sage butter sauce, Parmesan

Mains

CREEDY CARVER CONFIT DUCK LEG, celeriac & truffle cream, chanterelle mushrooms, cavolo nero, duck & sherry vinegar jus (Gf)
ROAST CORNISH COD, crushed Jerusalem artichoke, dulce pepper, white wine velouté, Arenkha caviar, samphire (Gf)
PAN-FRIED GNOCCHI, forest mushroom, spinach, brown butter, toasted pine nuts, Parmesan (V) (Av. Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
BRAMLEY APPLE CRUMBLE, cinnamon, Cornish clotted cream or vanilla ice cream (V)
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)

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.