

# WALMER CASTLE

FREEHOUSE EST. 1845

## Starters

ROASTED TOMATO & CHILLI SOUP, butter beans, toasted rosemary focaccia (Av. Gf) (Vg)  
CORNISH CRAB RAVIOLI, chilli, coriander, shellfish sauce, Parmesan  
COUNTY WEXFORD STEAK TARTARE, cured egg yolk, cornichons, capers, chives, grilled rosemary sourdough

## Mains

ROAST BRIXHAM MONKFISH TAIL, Shetland mussels, fregola, lobster bisque, herb salsa (Av. Gf)  
CORNISH LAMB RUMP STEAK, harissa labneh, chimichurri, chilli, coriander (Gf) (*Served pink*)  
FOREST MUSHROOM RISOTTO, girolles, wild mushrooms, truffle, Parmesan, chives (V)

## Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)  
BANOFFEE CHEESECAKE, caramel sauce, Valrhona dark chocolate shavings  
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)  
ENGLISH CHEESEBOARD, smoked cheddar, Cashel blue, Rosary goats' cheese, grapes, quince jelly, artisan crackers (Av. Gf)

£55pp for 3 courses | £45pp for 2 courses

For an additional £20 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés

Scottish Smoked Salmon Blini | Country Wexford steak tartare bites | Mushroom & Truffle Crostini

V: Vegetarian Vg: Vegan Gf: Gluten free  
Av. Gf / Vg: Available Gluten free / Vegan please ask your server  
All dairy products are certified and pasteurised

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.