

WALMER CASTLE

FREEHOUSE EST. 1845

On Arrival

HOUSE BAKED SODA BREAD, whipped salted butter (Av. Gf)

Starters

WYE VALLEY ASPARAGUS, celery, wild rocket, Parmesan shavings, toasted pinenuts, pea shoots, House dressing (V) (Av. Vg)

WILD SEA BASS CEVICHE, cucumber, shallots, radish, grapefruit, basil oil, lemon & lime dressing, green chilli (Gf)

PUGLIAN BURRATA, broad beans, garden peas, pickled fennel, herb salad, rosemary focaccia croutons
CALABRIAN SAUSAGE & RICOTTA TORTELLONI, heirloom tomato sauce, Parmesan, oregano

Mains

PAN-FRIED SCOTTISH HALIBUT, spring vegetable broth, smoked bacon, seasonal greens (Gf) (*available without bacon*)

SOMERSET LAMB RUMP STEAK, harissa labneh, chimichurri, chilli, coriander (Gf)

COURGETTI, basil & pistachio pesto, house ricotta, basil oil, fresh basil & pistachios (Vg) (Gf)

ATLANTIC PRAWNS, lobster bisque, orzo pasta, samphire

Puddings

STICKY TOFFEE PUDDING, vanilla ice cream (V)

SICILIAN LEMON POSSET, strawberry coulis, vanilla shortbread (V)

CHOCOLATE DELICE, salted caramel, crème fraîche (V)

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)

£6opp for 3 courses | £5opp for 2 courses

To share or by individual pre order

For an additional £25 per person

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

Cornish crab & prawn crackers | Wiltshire beef steak tartare bites | Gordal olive & tomato 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.