

WALMER CASTLE

FREEHOUSE EST. 1845

On Arrival

TOASTED SOURDOUGH, whipped salted butter (Av. Gf)

Starters

WYE VALLEY ASPARAGUS, wild rocket, celery, toasted pinenuts, Parmesan, House dressing (V) (Av. Vg)
WILD SEA BASS CEVICHE, cucumber, shallots, radish, basil & lime oil (Gf)
PUGLIAN BURRATA, Isle of Wight tomatoes, romesco, toasted pinenuts (V)
NDUJA & MASCARPONE TORTELLONI, Parmesan, black pepper

Mains

HARISSA BAKED AUBERGINE, tzatziki, couscous, toasted pinenuts, basil oil (V) (Av. Vg)
SOMERSET LAMB RUMP STEAK, crushed Jersey Royals, summer greens, minted Greek yoghurt (Gf)
COURGETTI, ricotta, basil & pistachio pesto, lemon (Vg) (Gf)
PAN-FRIED SCOTTISH HALIBUT, summer greens, pancetta, vegetable consommé (Gf)
(available without pancetta)

Puddings

STICKY TOFFEE PUDDING, vanilla ice cream (V)
ETON MESS, meringue, English strawberries, cream (V)
VALRHONA CHOCOLATE MOUSSE, Maldon sea salt, olive oil (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)

£60pp for 3 courses | £50pp 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.