

WALMER CASTLE

FREEHOUSE EST. 1845

Weekly Lunch Menu Monday - Friday

To Start

KALAMATA OLIVES (Vg) (Gf) £7
TOASTED SOURDOUGH, whipped salted butter (V) (Av. Gf) £4.5
CHARCUTERIE, chorizo picante, Napoli salami, Serrano ham, cherry tomatoes, cornichons, toasted sourdough (Av. Gf) £20

Starters

RED PEPPER HUMMUS, pitta bread (Vg) (Av. Gf) £9
CUMBERLAND SAUSAGE ROLL, brown sauce £6.5
CRISPY SQUID, lime mayonnaise £10
CHARGRILLED ATLANTIC PRAWNS, parsley & garlic butter, toasted sourdough (Av. Gf) £13.5
TARAMASALATA, toasted pitta bread, olive oil, oregano, £9.5
NDUJA & MASCARPONE TORTELLONI, Parmesan £13.5

Mains

LINE CAUGHT TUNA NIÇOISE, green beans, Jersey Royals, cherry tomatoes, Kalamata olives, soft boiled hen's egg (Gf) £19
BEER BATTERED FISH & CHIPS, mushy peas, lemon, tartare sauce £21.5
WILTSHIRE 6oz BEEF BURGER, cheddar, baby gem lettuce, tomato, burger sauce, pickles, house coleslaw, £15
YORKSHIRE CHICKEN BREAST, courgette ribbons, salsa verde (Gf) £22
PUGLIAN BURRATA, Isle of Wight tomatoes, pine nuts, basil oil (V) (Av. Gf) £15
PAN-FRIED SEA BREAM, samphire, sauce Vierge (Gf) £18
HARISSA BAKED AUBERGINE, tzatziki, couscous (V) £22.5
7oz FLAT IRON, summer greens, béarnaise £26

Sides

FRIES, CHUNKY CHIPS (add truffle & parmesan £1.5) £6
TENDERSTEM BROCCOLI, garlic & chilli (Vg) (Gf) £6.5
HOUSE GREEN SALAD (Vg) (Gf) £6
SAUTÉED SUMMER GREENS, citrus dressing £6
JERSEY ROYALS, saffron aioli £7.5

- Walmer Weekly Pick -

A new cyder reimaged by The Newt in Somerset using precise winemaking techniques to bring out the character and freshness of the West-Country classic, please ask the team for more information.

Wyvern Wing Fine Cyder 8%
175ml 250ml Bottle
£7.7 £11 £30



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