

WALMER CASTLE

FREEHOUSE EST. 1845

Autumn Events Menu

On Arrival

SOURDOUGH, salted Estate Dairy butter (Av. Gf)

Starters

SANTA CROCE BURRATA, roast squash, red onion, pickled walnuts, Cobble Lane Coppa (Av. V)

LINE CAUGHT SEA BREAM CEVICHE, red onion, chilli, tiger milk, coriander

HERITAGE BEETROOT SALAD, whipped feta, figs, walnuts (Vg)

Mains

HANDMADE TROFIE PASTA, wild mushrooms, tarragon, aged Parmesan, pangrattato (Av. Vg)

GRILLED CHURCH HILL FARM CHICKEN BREAST, cauliflower, crispy shallots, truffle & hazelnut pesto

ROASTED SHETLAND BABY MONKFISH TAIL, Fowey mussels, parsley, seaweed butter sauce

Puddings

STICKY TOFFEE PUDDING, vanilla ice cream (V)

CHOCOLATE BROWNIE, vanilla ice cream, toasted almonds (Vg)

A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF BRITISH CHEESES, oat cakes, caramelised apple chutney (V) (Av. Gf)

£60pp for 3 courses | £50pp for 2 courses

For an additional £25 per person

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

Scottish Smoked Salmon Blini | Wiltshire Beef Tartare Croute | Beetroot & Apple Tartlet

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.