

WALMER CASTLE

FREEHOUSE EST. 1845

Elevated Autumn Events Menu

On Arrival

SOURDOUGH, salted Estate Dairy butter (Av. Gf)

Starters

WILTSHIRE BEEF TARTARE, cornichons, egg yolk, crispy shallots, parsley

GRILLED KING PRAWNS, 'nduja butter, samphire (Gf)

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

Mains

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

AGED RIBEYE STEAK, watercress & shallot salad, bearnaise sauce (*served medium rare*)

PAN-FRIED SCOTTISH HALIBUT, cauliflower, savoy cabbage, crispy shallots, truffle & hazelnut pesto

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)

£70pp for 3 courses | £60pp 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.