WALMER CASTLE

FREEHOUSE EST. 1845

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT England £13.8
THE GENTLEMEN, Idle Assembly Rum, Ginger & Honey Syrup, Mint Leaves, Coates & Seely Brut £16

Bar Snacks

SOURDOUGH, salted Estate Dairy butter (V) (Av. Gf) £6
NOCELLARA DE BELICE OLIVES (Vg) (Gf) £8
WILD MUSHROOM CROQUETTES, aged Parmesan £9
PIGS IN BLANKETS, stuffing mayonnaise £9
CHICKEN KYIV BITES, herb cream £10

A SELECTION OF COBBLE LANE ENGLISH CHARCUTERIE & BRITISH CHEESES TO SHARE,
sourdough, chutney, olives, cornichons £25

Starters

SOUP OF THE WEEK (Vg) £10
CHICKEN LIVER PARFAIT, hazelnuts, port-soaked currants, brioche (Av. Gf) £13
PAN-FRIED SCALLOP, pumpkin, pickled walnuts brown butter (Gf) £20
HAND MADE ORECCHETTI, venison ragù, parmesan £15
HERITAGE BEETROOT & CELERIAC SALAD, apple, goat's curd, sorrel (V) £14
SMOKED CHALK STREAM TROUT & CRAB CRUMPET, herb butter, fennel, dill (Gf) £17

Mains

GRILLED DEVONSHIRE CHICKEN BREAST, sprouts, carrots, chestnuts, mashed potato, roasting juices (Gf) £29
ROAST SCOTTISH HALIBUT, hazelnuts, savoy cabbage, celeriac, truffle butter sauce (Gf) £36
STEAMED CORNISH COD, winter greens, cider, mussels, mustard cream sauce (Gf) £27
BUTTERNUT SQUASH TORTELLINI, cavolo nero, chilli, sage butter (Vg) £24
AGED RIBEYE STEAK, béarnaise sauce, skin on fries £45
GRILLED MIDDLE WHITE PORK CHOP, crushed swede & carrots, quince & cranberry puree (Gf) £28
WILTSHIRE DOUBLE STACK BEEF BURGER, pickles, caramelised onion, burger sauce, fries (Av. Gf) £22
(add smoked crispy bacon, £2, add mature cheddar £1.75)
BEER BATTERED NORTH SEA HADDOCK, chips, mushy peas, lemon, tartare sauce £22

To Share

CHÂTEAUBRIAND, bearnaise & peppercorn sauce, a choice of two sides
(price per 100g)

Sides

FRIES OR CHUNKY CHIPS £6
TRUFFLE FRIES, Parmesan, truffle (V) £9
HONEY GLAZED PARSNIPS £6
CAULIFLOWER CHEESE, crispy onions £6
BITTER LEAF SALAD, fig leaf dressing (Vg) (Gf) £6

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.