WALMER CASTLE

FREEHOUSE EST. 1845

Winter Events Menu

On Arrival

SOURDOUGH, salted Estate Dairy butter (Av. Gf)

Starters

CHICKEN LIVER PARFAIT, hazelnuts, port-soaked currants, fine salad (Gf)
BAKED BEETROOT & CELERIAC SALAD, apple, goat's curd, sorrel (V)
SMOKED CHALK STREAM TROUT CRUMPET, herb butter, fennel, dill

Mains

ROAST SCOTTISH HALIBUT, hazelnuts, hispi cabbage, celeriac, truffle butter sauce (Gf)
BUTTERNUT SQUASH TORTELLONI, cavolo nero, chilli, sage butter (Vg)
AGED RIBEYE STEAK, shallot & watercress salad, béarnaise sauce, chunky chips *(served medium rare)*

Puddings

TREACLE TART, vanilla ice cream (Vg)
CHOCOLATE BROWNIE, crème fraîche, toasted almonds (V)
CLEMENTINE POSSET, madeleines (V)
BABOO DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg) £6
A SELECTION OF BRITISH CHEESES, oat cakes, caramelised apple chutney
(£3 surcharge for cheese)

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 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.