

WALMER CASTLE

FREEHOUSE EST. 1845

Spring Events Menu

Starters

GARDEN PEA & MINT VELOUTÉ, crème fraîche, pea shoots (V) (Gf) (Av. GF)
FILLET OF BEEF CARPACCIO, truffle mayonnaise, crispy capers, smoked tomatoes, parmesan shavings (Gf)
SMOKED SALMON & PRAWN TERRINE, cream cheese, dill, capers, shallots, crostini
SPRING SALAD, Snowdonia cheddar, broad beans, cherry tomatoes, radishes, baby gem lettuce, croutons
(V) (Av. Vg) (Available as a starter or a main)

Mains

PAN-FRIED SEA BASS, herb crushed potatoes, fennel and mussels salad, beurre blanc (Gf)
COURGETTE AND OYSTER MUSHROOM GALETTE, bitter leaf salad, balsamic glaze (Vg) (Gf)
CREEDY CARVER CHICKEN BREAST, roast new potatoes, fig, onion and walnut chutney, red wine jus (Gf)
ARTICHOKE TORTELLINI, spinach, smoked tomatoes, Jerusalem artichokes, toasted pine nuts, Parmesan (Av. V)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
MORELLO CHERRY CHEESECAKE, honeycomb ice cream (V)
BELGIAN CHOCOLATE PARFAIT, praline crumble, vanilla ice cream (V)
A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, fig chutney, oat crisp (Gf)

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

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.