

WALMER CASTLE

FREEHOUSE EST. 1845

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14
HOUSE MULLED WINE, cinnamon, cloves, star anise, orange £8.5

Bar Snacks

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7
PROVENÇAL OLIVES (Vg) (Gf) £7
½ PINT OF SHELL ON PRAWNS, lemon mayonnaise (Gf) £11.5
HONEY-ROASTED COCKTAIL SAUSAGES, wholegrain mustard £9
ROAST GARLIC & AUBERGINE HUMMUS, toasted flatbread (Vg) (Av. Gf) £9
CRISPY COD BITES, coriander dip, lemon wedge £10
DEVON CHICKEN & CASHEL BLUE CHEESE CROQUETTES, thyme mayonnaise £11
CHARCUTERIE & ENGLISH CHEESES, Jamón Ibérico, Salchichon Ibérico, Ibérico Bellota Coppa, Pitchfork cheddar, Cashel blue, Trufflyn, cornichons, toasted sourdough (Av. Gf) £25 (To share)

Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf) £9/£11.5
BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V) £11.5
WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf) £12
CREEDY CARVER DUCK GRATIN, slow roasted duck leg, smoked breast, celeriac & truffle £13
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Av. Gf) £12.5
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, baby gem lettuce, Marie Rose sauce £13.5

Mains

SOMERSET RUMP OF LAMB, kohlrabi & potato gratin, carrots, za'atar, cavolo nero, beetroot & red wine jus £34
DEVONSHIRE CHICKEN BREAST, braised savoy cabbage, bacon crumble, celeriac, fondant potato, red wine jus (Gf) £26
ATLANTIC HALIBUT, herb crushed new potatoes, mushroom duxelles, Swiss chard, cep velouté (Gf) £30
STOKES MARSH FARM WILTSHIRE 8oz RIBEYE STEAK, peppercorn sauce, chunky chips, charred shallot, house salad (Gf) £37
BUTTERNUT SQUASH GNOCCHI, sage, kale, hazelnut butter (Av. Vg) £22
PAN-FRIED STONE BASS, black Venus rice, smoked tomatoes, St. Austell mussels, samphire, herb velouté (Av. Gf) £28
WILTSHIRE BEEF BURGER, baby gem, tomato, caramelised onion jam, house coleslaw, fries £19.5
(add smoked crispy bacon, £1.75, add mature cheddar £1.75)
BEER BATTERED FISH & CHIPS, mushy peas, tartare sauce £21.5

Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6
SWEET POTATO FRIES (Vg) (Gf) £6.5
TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5
HOUSE SALAD (Vg) (Gf) £6
ROASTED WINTER ROOT VEGETABLES, heirloom carrots, beetroot, swede, sage £6
GREEN BEANS & CONFIT SHALLOTS £6

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

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.