

WALMER CASTLE

FREEHOUSE EST. 1845

Winter Events Menu

Starters

MUSHROOM CONSOMMÉ, hen of the woods, pickled shimeji, vermicelli, focaccia croutons, tarragon, chili (Vg) (Av. Gf)

WILTSHIRE HAMHOCK & CHICKEN TERRINE, wholegrain mustard, capers, cornichons, homemade apple sauce, toasted sourdough (Av. Gf)

CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf)

Mains

ASHDALE RUMP OF BEEF, potato & kohlrabi gratin, cavolo nero, celeriac, truffle oil, red wine jus (Gf)
(served medium rare)

BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté (Gf)

PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg)

Puddings

BISCOFF CHEESECAKE (V)

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, grapes, artisan crackers (Av. 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.