

The Alwyne Castle Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun-dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chargrilled maple-glazed chicken lollipops with dolcelatte mayo £5.25

Homemade potted smoked mackerel pâté with toasted sourdough £5.75

Smoked salmon, sourdough, crème fraîche and capers £7.50

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5.50 (ve)

Pan-seared scallops with chorizo and creamed peas £8.25

Salads & light mains

Smoked beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing £9.50 (ve)

Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £9.50 (ve)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £8 (ve)

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.25 (a)

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 11.95

Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut squash and stem broccoli £15.50

Pan-fried duck breast in cherry sauce, served with braised red cabbage and vegetable fritters £15.50 (a)

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £10.25 (ve)

Sides

Stem broccoli £3.50

Grilled aubergine £3.50

Peppercorn sauce £2 (a)

Watercress & shaved hard cheese salad £3.50

Sweet potato fries £3.50

Desserts

British cheese board including cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £7.75 (v)

To share - an almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and hazelnut ice cream £11.75 (n)

Rhubarb & ricotta cheesecake with strawberry compote £5.75

Three scoops of ice cream (hazelnut, chocolate or vanilla) £3.50 (v, n)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts