

The Edinboro 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)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.50

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.75 (a, n)

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5.75 (ve)

Baby kale salad, heirloom tomatoes drizzled with sunflower seed & herb dressing £5.75 (ve)

Fried squid with a sweet chilli glaze £6.25

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)*

*Chicken wings in yakiniku BBQ glaze and Asian-style
slaw £5.50*

*Chicken & Sauternes parfait served with hazelnuts and
toasted sourdough £5.75 (a, n)*

*Roasted cauliflower, aubergine and butternut squash
with golden raisins &
Pomegranate, served on toasted ancient grain bread
£5.75 (ve)*

*Baby kale salad, heirloom tomatoes drizzled with
sunflower seed & herb dressing £5.75 (ve)*

Fried squid with a sweet chilli glaze £6.25

Salads & light mains

*Asparagus & sun dried tomato risotto with pecorino
and pumpkin seeds £12 (v)*

*Chargrilled halloumi, avocado & papaya salad, served
with red pepper and onion, drizzled with citrus
dressing £11.75 (v)*

*Avocado & papaya salad, served with red pepper and
onion, drizzled with citrus dressing £9.75 (ve)*

*Caesar salad with gem lettuce, anchovies, olives and
Caesar dressing, topped with shaved cheese, bacon and
toasted sourdough croutons £8.25*

Main courses

*Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce
£12.95 (a)*

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £12.95

Pork belly rib served on chorizo bubble and squeak, topped with a free-range fried egg £15.50

Beef & amber ale pie served with triple-cooked chips and a red wine jus £12.50 (a)

Sausage & mash - Cherry Orchard Farm pork sausages on spring onion mash with crispy onions and a red wine jus £13

Roasted half chicken in a lemon & garlic marinade with rosemary fries £12.50

21-Day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

*Goat's cheese & beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing
£9.75 (v)*

*Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing
£11.50 (ve)*

Sides

Coleslaw £2.50

Fries £3.25

Onion rings £2.50 (a)

Side salad £3.50

Seasonal vegetables £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 £8
(v)*

Sticky toffee pudding and vanilla ice cream £6 (v, n)

Lemon tart with raspberries £6

*Rhubarb & ricotta cheesecake with strawberry
compote £6*

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £12 (n)*

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