



Menu – Spring/Summer 2024

PEA AND LOVAGE SOUP (V)

A refreshing soup with ingredients from the Castle Gardens, hot or chilled.

BEETROOT, WILD ROCKET AND GOAT'S CHEESE SALAD (V)

Roast Beetroot, Wild Rocket, White Nancy Goat's Cheese

HAM HOCK AND PISTACHIO TERRINE

Gloucester Old Spot rare breed terrine, served with a wild rocket salad.



SHAHI GOBI MUGHLAI (V)

Tender roasted cauliflower in a delicate sauce of ground almond and mild, aromatic spices.

Served with golden basmati pilau and Fenugreek Bhaji

CORN FED CHICKEN SUPREME

Skin-on Breast of Chicken served with minted baby Potatoes and Seasonal Vegetables

CUMBERLAND SAUSAGE

Served with white bean and smoked bacon cassoulet, topped with herb crumb



CRÈME BRÛLÉE

A creamy vanilla custard and crunchy topping, served with berries

CHOCOLATE FONDANT CAKE

Served with Cream of Galloway Vanilla Iced Cream and Summer Berries



FINE BRITISH AND CONTINENTAL CHEESES

Served with a selection of Biscuits and Fruit Jelly

3 COURSE MINIMUM – 3 COURSES: £45, 4 COURSES: £55

DRINK ORDERS TAKEN ON NIGHT OF DINING