



GRANT'S
OF CASTLEGATE

Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df)	4.5
Mixed Olives from Silver and Green (v,vg,df,gf)	6
Starters	
Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg	13
Chilli and Garlic Butter King Prawns and Chorizo with Dipping Sourdough	12
Pan Fried Mallard Breast with a Spiced Cranberry, Orange and Walnut Salad (gf,df)	10
Chicken Liver Parfait, Cornichons and Homemade Brioche, Onion Chutney (gf available)	10
Caramelized Goats Cheese, Beetroot and Onion Tart with Beetroot Ketchup (v, vg and df available)	10
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	12
Mains	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	37
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	4
Roast Rump of Lamb, a Warm Salad of New Potatoes, Root Vegetables and a Red Wine Jus	29
Braised Belly Pork, Black Pudding Sausage Roll, Pigs'n Blankets, Dauphinoise Pots, Thyme Jus	27
Roast Chicken Breast with Smoked Bacon and Leek Orzo, Cauliflower Puree and Chicken Gravy	26
Pan Fried Sea Bass with Lobster and Prawn Ravioli and a Lobster Bisque	28
Spinach, Feta and Pinenut Strudel with Roast Red Pepper and Tomato Coulis	22
Sides	
Skin On Fries (v,vg,gf,df)	4.5
Fries with Truffle and Parmesan	6
Dauphinoise Potatoes (v,gf)	4.5
Tender-stem Broccoli with Toasted Almonds (v,vg,df,gf)	5
Desserts	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	9.5
Dark Chocolate Crème Brulee, Berry Compote and a Shortbread Biscuit (v,(gf available)	9.5
Lemon Meringue Tart with Caramel Crunch Ice Cream	9.5
Toffee Apple Crumble with Plum and Damson Sorbet (v,vg,gf available)	9.5
Pineapple, Mango and Passion Fruit Eton Mess (v,gf)	9.5
Ice Creams and Sorbets (per scoop)	3.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	13