



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)	5
Starters	
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	12
Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg	13
Chilli and Garlic King Prawns with Chorizo and Sourdough Bread(gf+df available)	13
Fried Duck Egg, Air Dried Ham, Parmesan Crisps and Sun Dried Tomatoes (gf)	12
Bourbon and Maple Southern Fried Chicken Fillets with Ranch Sauce	11
Chicken Liver Pate, Damson and Apple Chutney, Sourdough Toast (gf available)	11
Mains	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	37
Add Peppercorn Sauce / Blue Cheese Rarebit (gf)	4
12 Hour Roast Leg of Lamb in Garlic and Red Wine with Fondant Potato and Root Vegetables (gf,df)	31
Seared Duck Breast, Roast Sweet Potato, Tenderstem, Black Garlic Jam, Pumpkin Seeds(gf,df)	31
Pan Fried Chicken Breast, Black Pudding Hash Brown, Whisky and Mustard Sauce	26
Spiced Cod in a delicate Coconut, Ginger and Lemongrass Curry, Jasmine Rice, Burnt Lemon(gf,df)	26
Risotto Verde – Asparagus, Spinach, Peas, Basil Pesto, Baby Capers, Vegetable Crisps(v,vg,gf)	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
Poached Carrots and Sesame	4.5
Desserts	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	10
Melt in the middle Dark Chocolate Fondant with Plum and Damson Sorbet(v)	10
Lemon and Vanilla Crème Brulee with a Shortbread Biscuit (gf available)	10
Rhubarb Crumble Tart with Ginger Ice Cream (v,vg,gf available)	10
Caramelized Peach, Berry and Rosemary Eton Mess (v,gf)	10
Ice Creams and Sorbets (per scoop) (v,gf)	3.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	14