GRANT'S
OF CASTLEGATE

Mixed Olives 5
from Silver and Green (v,vg,df,gf)

Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df) 5.5

Starters

Twice Baked Cheese Soufflè 12
Eden Chieftain Cheddar with Creamed Leeks(v)

Vodka and Beetroot Cured Salmon 13
Sun-dried Tomatoes, Beetroot, Mustard Vinaigrette(df,gf)

Lobster and Prawn Croquettes 14
Provencal Sauce, Parmesan

Wood Pigeon Breast 12
Smoked Bacon Rosti, Plum Sauce (gf,df)

Duck Egg, Stornoway Black Pudding 11
Smoked Hootenanny Cheese

Mushroom Pate,
Damson and Apple Chutney, Focaccia Toast(v,gf available) 11

Mains

Cumbrian Fillet Steak 37
Field Mushroom, Plum Tomato, Skin on Fries Garlic Butter (gf)
Peppercorn Sauce/Blue Cheese Rarebit (gf) 4

Lamb Shank Shepherds Pie 31
Braised Red Cabbage(gf)

Herb Crusted Monkfish 31
Shellfish Pepper Corn Sauce, Spinach, Parmesan mash (gf)

Roast Chicken Breast a la Moutarde 29
Classic Dijon mustard sauce, Baby onions and Potatoes

Maple Glazed Pork Fillet 30
Wild Boar Sausage Roll, BBQ Beans, Savoy Cabbage (df)

Red Curry Cauliflower 24
Roast Peppers. Cauliflower Puree, Peanut Sauce (v,vg,gf,df)

Sides

Skin On Fries (v,vg,gf,df) 4.5

Truffle Fries and Parmesan(v,gf) 6

Dauphinoise Potatoes (v,gf) 4.5

Tender-stem Broccoli 5
Toasted Almonds (v,vg,df,gf)

Poached Carrots 4.5
Herb Oil, Sesame

Desserts

Sticky Toffee Pudding 10
Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)

Melt in the middle Dark Chocolate Fondant 10
with Raspberry Sorbet(v)

Lemon and Vanilla Crème Brulee 10
Shortbread Biscuit, Berry Compote (v,gf available)

Ice Cream and Sorbets (per scoop). 3.5

Spiced Plum Crumble Tart 10
Ginger Ice Cream (v,vg,gf available)

Vanilla Panna Cotta 10
with berries and Meringue (v,gf)

Cheeseboard 14
Local Cheeses with Red Onion Chutney and Artisan Biscuits(v)