

WALMER CASTLE

FREEHOUSE EST. 1845

Summer Events Menu

Starters

LINE CAUGHT TUNA CEVICHE, avocado, mango, chilli, red onion, coriander, lime & soy dressing (Gf)
PANZANELLA SALAD, Puglian bocconcini, Isle of Wight tomatoes, red onion, sourdough croutons, olive oil & balsamic dressing
(Av. Gf)
STOKES MARSH FARM FILLET OF BEEF CARPACCIO, crispy capers, smoked tomatoes, wild rocket, Parmesan shavings,
truffle mayonnaise (Av. Gf)

Mains

CREEDY CARVER LEMON & THYME CHICKEN BREAST, summer couscous, seasonal greens, buttermilk & garlic sauce
COURGETTI, pistachio & basil pesto, house ricotta, basil oil (V) (Av. Vg) (Gf)
CORNISH COD, broad bean & pea fricasee, new potatoes, lemon & herb beurre blanc (Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5
STRAWBERRY ETON MESS, English strawberries, Cornish whipped cream, meringue, strawberry coulis (V)
WALMER TIRAMISU (V) (Gf)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Chevre, quince jelly, grapes, artisan crackers (Av. V) (Av. Gf)

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.