

WALMER CASTLE

FREEHOUSE EST. 1845

Sunday Lamb Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £12

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14

BOTTIVO & SODA, ROSEMARY, LEMON 0% ABV £6

Nibbles

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £4.5

PROVENÇAL OLIVES (Vg) £6

Starters

GAZPACHO, tomatoes, cucumber, basil, peppers, toasted focaccia (Vg) (Av. Gf) £9/£11.5

COBBLE LANE BEEF BRESOLA & BEAUVALE BLUE CHEESE, wild rocket, port reduction, black figs (Gf) £13.5

CHICKEN LIVER PARFAIT, truffle butter, toasted brioche (Av. Gf) £12.5

CURED CORNISH MACKEREL TARTLET, tomato pesto, frisee, spring onions, fennel salad, basil oil £12

SEA BASS CEVICHE, cantaloupe, watermelon, cucumber, chilli, coriander cress, lime dressing (Gf) £13

PUGLIAN BURRATA & HEIRLOOM TOMATOES, basil pesto, shallots, focaccia croutons, balsamic glaze (V) (Av. Gf) £12

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £25

SOMERSET MEADOW LEG OF LAMB, mint sauce (Av. Gf) £23

DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £22

PEARL BARLEY, CELERIAC & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £24

All roasts served with Yorkshire pudding, roast potatoes, carrots, buttered greens, parsnips, gravy (Av. Gf)

Main

HERB CRUSTED ICELANDIC COD, peas, broad beans, lardons & asparagus fricassee, new potatoes (Av. Gf) £26.5

Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6

TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5

HOUSE SALAD (Vg) (Gf) £6

ROASTED SUMMER VEGETABLES £6

NEW POTATO & GREEN BEAN SALAD, radishes, crème fraîche £7.5

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

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.