



Y CASTELL



2 Course £39

3 Course £47

Complimentary

Treacle Oat Bread, Guinness Butter, Truffle Hash Browns (gfa, dfa, v, vga)

Starters

House-Smoked Salmon

Dressed leaf, lemon (gf, df)

Martin Codax 'El Cante Del Mar' Albariño: 125ml £6.50, 175ml £8.50, 250ml £11.75, bottle £35

Chicken Liver Parfait

Crispy chicken skin, beer & onion chutney, buttermilk brioche (gfa)

Balade Romantique Pinot Noir: 125ml £5.50, 175ml £7.50, 250ml £10.25, bottle £30

Venison Bon Bon

Beetroot ketchup, parmesan

Conde de Castille Rioja Crianza: 125ml £5.10, 175ml £7.10, 250ml £9.45, bottle £27

King Oyster Mushroom

Sherry vinegar, pickled shimejis, pecan granola (gf, df, v, vg)

Crescendo Pinot Grigio: 125ml £4.35, 175ml £6.10, 250ml £8.15, bottle £23

Mains

Sirloin of Beef & Short Rib

Pickled onion, tenderstem broccoli, carrot purée, darphin potatoes, beef sauce (gf, dfa)

Conde de Castille Rioja Crianza: 125ml £5.10, 175ml £7.10, 250ml £9.45, bottle £27

Chicken Suprême & Chicken Mousseline

Confit celeriac, spring onions, monks beard (gf)

Nicolas Rouzet Touraine Sauvignon Blanc: 125ml £5, 175ml £7, 250ml £9.25, bottle £26

Brill

Champagne sauce, saffron potato, butterbeans, pickled fennel (gf)

Nicolas Rouzet Touraine Sauvignon Blanc: 125ml £5, 175ml £7, 250ml £9.25, bottle £26

Miso Aubergine

Pickled apple, baba ghanoush, cavolo nero, furikake, tahini dressing (gf, df, v, vg)

Quinta da Lixa 'Signus' Vinho Verde: 125ml £4.90, 175ml £6.80, 250ml £9, bottle £25

SAMPLE MENU: SUBJECT TO MINOR CHANGES

if you have a food intolerance or allergy, please inform a member of staff before ordering

gf- gluten free

gfa- gluten free adaptable,
please ask

vg- vegan

v- vegetarian

vga- vegan adaptable

df- dairy free

dfa- dairy free adaptable,
please ask