



Castle House Tasting Menu

Chef will create a menu of her latest creations, designed for all persons on the table.

£49.00 per person
(Tasting Menu last orders 9pm)

A La Carte Menu

Starters

Vine Tomato & Basil Soup

£5.00

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Seared Scallops, Spring Onion & Parmesan Gnocchi,
Watercress Emulsion

£10.00

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Crab Tian, Fried Quail Egg, Caviar,
Paprika Aioli

£8.00

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Oriental Confit of Pork Belly, Cucumber, Radish & Carrot Salad,
Rhubarb Relish

£7.00

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Wild Mushroom & Tarragon Tartlet,
Butternut & Pumpkin Seed Salad, Porcini Foam

£8.00

Mains

Fillet of Herefordshire Beef, Mushroom & Pancetta Sausage, Carrot Fondant,
Asparagus
£20.00

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Free Range Chicken Breast, Roasted Sweet Potatoes, Crushed Peas,
Tomato Fondue
£14.00

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Pan Fried Sea Bass Fillet, Butter Mash,
Roast Fennel, Cherry Tomato & Watercress
£14.00

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Creamed Leek, Goats Cheese & Artichoke Tart,
Vermouth & Chive Sauce
£12.00

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Caramelized Sea Trout, New Potatoes, Chorizo, Broad Beans,
Little Gems
£14.00

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Rib Eye of Herefordshire Beef, Home Cut Chips, Cherry Tomatoes,
Flat Mushroom, Herb Butter
£15.00

**All meats used are of the finest quality & are served pink unless otherwise requested.
If you would prefer something simpler we would be delighted to prepare it for you.**

Desserts

Raspberry Crème Brulee, White Chocolate & Caramelised Almonds,
Raspberry Ice

£6.00

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Mascapone Rice Pudding, Poached Rhubarb
Polenta Biscuits

£6.00

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Pistachio & Hazelnut Parfait, Dark Chocolate Brownie,
Candied Orange Salad

£6.00

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Lemon Cheesecake, Black Cherry Compote,
Cinnamon Chantilly

£6.00

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Selection of Local & British Cheeses, Grapes, Celery, Quince Jelly,
Wheat Wafers

£7.00

Head Chef - Claire Nicholls