

Dunstanburgh Castle Hotel

Sandwiches

served 11am-4pm

Ham pressed terrine - £10 ***

Sliced beef in gravy with watercress and horseradish - £10 ***

Salmon and avocado - £10 ***

Grilled goats cheese with watercress and Mediterranean vegetables - £10 ***

Pork pie with piccalilli and salad - £10

Open sandwiches all served with a salad garnish and crisps

Starters

Soup of the day - £8 ***

Pressed ham knuckle terrine with piccalilli and toasted sourdough - £8 ***

Chicken liver pate with tomato chutney, salad and toasted sourdough - £8 ***

Asparagus and goats cheese salad with sundried tomato pesto - £8 v ** ***

Chargrilled sourdough with heirloom tomato, red onion and shaved parmesan - £8 v **

Smoked salmon with wild garlic mayo, capers and lemon - £9 ***

Some dishes may contain nuts/nut derivatives. Our cooking oil contains GM soya.

Please inform us of any allergies and/or dietary requirements before ordering

**Dishes can be adapted to make them Vegan

V= Vegetarian

***Dishes Can Be Made Gluten Free Upon Request

GF = Gluten Free

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Mains

Fish and chips served with mushy peas, tartare sauce and lemon - £17 ***

Cumberland curl served with chive mash, seasonal vegetables and a caramelised onion and red wine jus - £17 GF

Chargrilled sirloin or ribeye steak served with mushroom, roast tomato, chips, pepper sauce and watercress - £30 ***

Steamed mussels cooked in a white wine, garlic and cream sauce and served with fries - £16 ***

Wild mushroom ravioli topped with parmesan and served with watercress - £16 v

Pan fried chicken, roast pepper and chorizo risotto - £17 GF

Wagyu burger topped with Monterey Jack cheese and served with fries, onion rings and a salad garnish - £18 ***

Deep fried banana blossom and chips served with mushy peas, tartare sauce and dressed salad - £16 v**

Pan fried seabass served with charred tenderstem broccoli and crushed new season potatoes - £19

Desserts

Sticky toffee pudding with caramel sauce and vanilla ice cream - £8

Lemon Posset with clotted cream, seasonal berries and shortbread - £8 ***

Chocolate torte, orange and coffee cream - £8

White chocolate, passion fruit and mango cheesecake - £8 ***

Selection of ice cream - £7 **

Northumberland cheeseboard with chutney and wafers - £11

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