

Autumn & Winter Menu

Served Monday - Saturday from 12pm

Starters

Local Crab and Avocado

Avocado and local crab, paprika crème fraiche, chilli & lime, served with crispy won tons & chilli £12 (GFO)

Soup of the Moment

Served with charred artisan bread - £9 (GFO) V

Cured King Prawns

Marie Rose sauce, baby gem lettuce, paprika, pickled radish & five grain bread - £11

Chicken Liver Parfait

Onion marmalade toasted bread & dressed salad - £9 (GFO)

Korean Belly pork Bites

Topped with sesame, chilli & spring onions - £10

Grilled Blackened Aubergine

Cajun spiced aubergine, Whipped smoked chickpeas with pomegranate, olive oil & Tahini, crispy wontons and black sesame - £10 (GFO) (VG)





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Chef's Main Course Recommendations

Pan Fried Seabass

Served on crispy potatoes with a lemon butter sauce and buttered greens - £23 (GF)

Wild Mushrooms with Gnocchi

in a creamy sauce with Mediterranean vegetables - £18 V VGO

Slow Braised Venison Cobbler

Cooked in a red wine sauce topped with Northumberland Cuddy's Cave cheddar dumplings, served with a side of buttered greens - £22

Monk Fish and Shrimp Ravioli

in a creamy shellfish bisque with tender stem broccoli and baby tomatoes - £25







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Mains

The Castle Burger

8oz Beef burger served on a soft white bun with burger sauce, smoked bacon, cheddar cheese, lettuce, tomato, fries and slaw - £18

Crispy Halloumi Burger

Served on a soft white bun with burger sauce, lettuce, tomato, house chips and slaw-£17 **V**

Hawkstone Beer Battered Fish and Chips

Served with mushy peas, tartare sauce, thick cut chips and lemon wedge - £18 (GFO +£1)

Scampi and Chips

Battered Scampi served with thick cut chips, mushy peas, tartare sauce and lemon wedge - £17

10oz Steak and Frites

10oz Picanha steak, served with peppercorn sauce, tomato and onion salad and skin on frites - £25 (GF)

Ribeye Steak

10oz 28 day dry aged ribeye steak served with tomato, mushroom, onion rings and chunky chips - £30 (GFO)

Chef's Sweet and Sour Chicken

Crispy battered chicken in a sweet and sour sauce with pineapple, peppers, onions with crispy onion rice - £18

Moules Mariniere and Frites

Mussels cooked with garlic, onion and white wine cream sauce served with fries and warm artisan bread - £24 (GFO)

Chicken Curry

Spicy lightly coated chicken chunks served in a Mango & Thai basil curry sauce (medium) with crispy onion rice topped with honey chilli cashew crumb & flat bread - £21

Chickpea, Spinach & Mediterranean Vegetable Curry

A mango Thai basil curry sauce (medium) crispy onion rice topped with cashew crumb & flat bread £20 (VG)

EMBLETON



Sides and Desserts

Sides

Chunky chips - £4.00

Skinny fries - £3.50

Green vegetables - £3.50

House salad - £4.00

Onion rings - £5.00

House slaw - £3.00

Bread and butter - £2.00

Flatbread-£2.00

Peppercorn sauce - £2.50

Desserts

Lemon Posset

served with a fruit sauce and shortbread biscuit - £9 (GFO)

Chef's renowned Sticky Toffee Pudding

Served with vanilla ice cream - £10

Brownie Biscoff Cheesecake

Home made cheesecake with a brownie base, served with vanilla ice cream - £9

Rhubarb Frangipane Tart

served with rhubarb & custard ice cream and raspberry sauce - £9

Pistachio & Morello Cherry purée tiramisu

Served with coffee ice cream - £9

Chocolate Pudding

Very sticky chocolate pudding served with salted popcorn ice cream - £9 (GF) (VGO)

Northumberland Cheese Taster Plate

Admiral collingwood, Northumberland Redesdale, Nettle & Darling Blue ,frozen grapes , artisan biscuits & onion marmalade - £14 (GFO)

