



Summer Menu

Served Monday - Saturday from 12pm

Starters

Local Crab with Rice Noodle Salad

Served in a fresh herb, coconut and citrus dressing - £14 **GF**

Northumberland Goats Cheese and Heritage Tomato Salad

With local honey, smoked salt, quality olive oil and croutons - £12 **V VGO**

Soup of the Moment

Served with charred artisan bread - £8 (**GFO +£1**) **V**

Tenderstem Broccoli with Garlic Rice Noodle Salad

Served in a fresh herb, coconut and citrus dressing - £10 **VG GF**

Chicken Liver Parfait

With onion jam, charred ciabatta and salad garnish - £9 **GFO**

Citrus cured quality Prawns

Served on artisan bread, bloody Mary sauce, rocket salad and cornichons - £10 **GFO**

Sticky Korean Belly Pork

Served with crispy croutons - £10 **GFO**



DCH

Dunstanburgh Castle Hotel

EMBLETON



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Chef's Main Course Recommendations

Baked Salmon

Served with salad Niçoise (egg, new potatoes, anchovies, croutons and baby tomatoes) - £22

GFO

Trio of charred Lamb Chops

Served with Fregola pasta and feta mixed salad, Greek yoghurt and tahini sauce and finished with pomegranate and pistachio's - £24 **GF**

King Prawn, Chicken and Cashew Nuts

Also available with Baked Salmon.

Served with Udon noodles and crispy vegetables in an Asian garlic sauce - £24

Vegan Cauliflower bites and charred tender stem with Cashew Nuts

Served with Udon noodles and crispy vegetables in an Asian garlic sauce - £20 **VG**

Asian Belly Pork

Slow roasted with a sticky star anise & honey sauce, sesame charred hispi cabbage, and sticky rice - £21 **GF**



Some dishes may contain nuts/nut derivatives.
Please inform us of any allergies and/or dietary requirements before ordering.
Due to the size of our kitchen we cannot 100% guarantee no cross contamination.
VG = Vegan **V = Vegetarian** **VGO = Vegan Option Available**
GF = Gluten Free **GFO = Gluten Free Option available**



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Mains

The Castle Burger

Served on a soft white bun with burger sauce, smoked bacon, cheddar cheese, lettuce, tomato, house chips and slaw - £18

Crispy Halloumi Burger

Served on a soft white bun with burger sauce, cheddar cheese, 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

Vegan Battered Scampi

Plant based with seaweed seasoning, thick cut chips, mushy peas and lemon wedge - £17 **VG**

10oz Steak and Frites

Served with chimichurri or peppercorn sauce and house salad - £24

Ribeye Steak

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

Cumberland Sausage Ring

Served with buttered mash, tender stem broccoli and onion gravy - £18

Chef's Sweet and Sour Chicken

Crispy battered chicken in a sweet and sour sauce with pineapple, peppers and onions and served with sticky garlic rice - £18

Spiced Coconut and Thai Basil Chicken

Breaded sliced chicken breast served with a medium spiced curry sauce with sticky rice and flatbread - £20 **GFO**

Moules Mariniere and Frites

Mussels cooked with garlic, onion and white wine cream sauce served with warm artisan bread - £19 **GFO**

Pan Fried Seabass

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

Mushroom and Wild Garlic filled Ravioli

Cooked in creamy Mediterranean vegetable sauce topped with crispy onions and parsley oil - £20 **VG**



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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 shortbread biscuit made with local honey - £9 **GFO**

Chef's renowned Sticky Toffee Pudding

Served with vanilla ice cream - £10

Chocolate Ganache, pistachio and peanut layered Gateaux

served with whipped cream and raspberry sauce - £9

Almond Frangipane Tart

Topped with raspberries & whipped cream - £10

Summer Eton Mess

Served with rhubarb sorbet and fruit compote - £9 **GF**

Our renowned cheeseboard served with artisan biscuits and chutney - £14 **GFO (+£1)**



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