



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





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Chef's Main Course Reccomendations

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**





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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







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 and fresh fruit - £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

Banoffee Pie

Served with a toffee ice cream - £10

Manchester Tart

Served with crème pâtissière & raspberry compote - £9

Lemon Meringue Pie

Served with fresh fruit and raspberry sauce - £10

Please ask our staff for gluten free dessert options

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

