

DCA

Dunstanburgh Castle Hotel

EMBLETON



Sunday Lunch Menu

Starters

Wild Mushrooms

Served in a creamy garlic sauce, with warm artisan bread, crispy onions and parsley oil - £10 (GFO + £1) VGO

Pan fried quality large King Prawns

Served on warm artisan bread and chimichurri dressing - £13

Northumberland Goats Cheese and Heritage Tomato Salad

With local honey, smoked salt, quality olive oil and croutons - £11 V

Soup of the Moment

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

Smoked Chicken and House Kimchi

Kewpie mayonnaise, rice crackers and herb oil - £11

Game, Smoked Bacon and Date Terrine

Warm artisan bread, quince jelly and rocket salad - £11

Citrus cured quality Prawns

Served on artisan bread, bloody Mary sauce, rocket salad and cornichons - £10 (GFO + £1)

Sticky Korean Belly Pork

Served with crispy croutons - £10

Our renowned Roast Dinners

Slow Roasted Belly Pork

served with toffee apple sauce, roast potatoes, sausage meat stuffing, cauliflower parmesan purée, Yorkshire pudding, seasonal vegetables and rich meat gravy - £19

Roast Sirloin of Beef

served with meat stuffing, roast potatoes, cauliflower parmesan purée, Yorkshire pudding, seasonal vegetables and rich meat gravy - £19

Pan Fried Chicken Breast

Pan fried chicken breast, meat stuffing, roast potatoes, cauliflower parmesan purée, Yorkshire pudding, seasonal vegetables and rich gravy - £18

Vegetable roast dinner

served with roast potatoes, cauliflower purée, Yorkshire pudding, seasonal potatoes and vegan gravy - £18 V VGO



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
GF = Gluten Free

V = Vegetarian ** = can be made Vegan
GFO Gluten Free Option available on Roast Dinners

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Sunday Desserts

Chef's triple Chocolate Brownie

With warm white chocolate sauce and vanilla ice cream - £9

Lemon Posset

With shortbread biscuit and fresh fruit - £9 **GFO**

Old fashioned steamed Chocolate and Marmalade Sticky Pudding

With vanilla ice cream - £9 **GF VGO**

Key Lime and Pistachio Tart

served with pistachio ice cream and fresh fruit - £9 **GF VG**

Black Forest Tiramisu

Made with coffee Liqueur and topped with summer fruits - £9

Chef's renowned Sticky Toffee Pudding

Served with vanilla ice cream - £10



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