

EMBLETON

Sunday Lunch Menu

Starters

Sticky Korean bbq belly pork bites on a crispy salad topped with chilli and spring onion - £9

Avocado and crab cocktail with herbs and crème fraiche served with artisan crackers - £11 ***

Chicken liver pate served with charred sourdough and onion marmalade - £8 ***

Traditional prawn cocktail served with brown bread and butter - £8

Soup of the moment served with charred ciabatta - £8 *** V

Crispy halloumi and melon bites with crunchy salad and raspberry dressing - £8 VG option available

Our renowned Roast Dinners

24 hour slow roasted Harrison and Heatherington topside of beef - £19

Jewitts honey glazed roast gammon served as a roast OR with egg, chips and slaw - £17

Jewitts roast loin of pork with meat and herb stuffing and crackling - £17

Roast Gressingham turkey breast with meat stuffing and cranberry sauce - £17

Dunstanburgh nut roast - £17 VG

Pie of the moment - £17.95

All served with roast potatoes, roast honey glazed carrots, maple glazed parsnips, greens, Yorkshire pudding, homemade stuffing and cauliflower cheese (once it's gone, it's gone)

Mains

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

Pan fried seabass with new potatoes, pea puree and veg of the day - £19

Fish special of the day - £20

Mushroom ravioli in a red pepper Mediterranean sauce topped with cheese and Dukkha crumb - £18 V

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

> 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. V= Vegetarian ** = can be made Vegan VG = Vegan *** = Can be made Gluten Free GF = Gluten Free



EMBLETON

<u>Sides</u>

Chunky chips - £3.50

Skinny fries - £3.50

Green vegetables - £3.50

House salad - £4.00

Onion rings - £4.00

House slaw - £3.00

Bread and butter - £2.00

Peppercorn sauce - £2.00

Desserts

Homemade sticky toffee pudding served with vanilla ice cream - £8

Homemade lemon posset topped with blueberry compote served with homemade biscuits - £8 ***

Homemade seasonal egg custard tart served with a plum sauce and ice cream - £8

Homemade triple chocolate brownie served with vanilla ice cream and hot chocolate sauce - £8

Homemade coffee tiramisu - £9

Vegan chocolate pecan pie with plum sauce and vegan vanilla ice cream - $\pm 8 VG$

Cheesecake of the day - £8

Our renowned cheeseboard served with artisan biscuits and chutney - £11

Childrens Menu

Children's roast dinner, turkey, beef or pork - £11

Chicken Goujons, chips and beans/peas - £8

Fish goujons, chips and beans/peas - £8

Scampi, chips and peas - £9

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 ** = can be made Vegan GF = Gluten Free *** = Can be made Gluten Free