



Sunday Lunch Menu

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 **VC 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**

Our renowned Roast Dinners

Roast leg of Lamb with Proper Mint Sauce

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

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

Vegetarian roast dinner

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



DCM

Dunstanburgh Castle Hotel

EMBLETON



Sunday Lunch Menu

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, slaw and house chips - £17 **V**

Pan Fried Seabass

Served on crispy potatoes, lemon and butter sauce, greens and asparagus - £23 **GF**

Open Sirloin Steak Sandwich

Served on warm ciabatta with onion marmalade, Dijon mayo, lettuce, tomato and house chips - £16 **(GFO +£1)**

Hawkstone Beer battered Fish and Chips

Served with mushy peas, tartare sauce, thick cut chips and lemon wedge - £17 **(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 **VC**

Sides

Chunky chips - £3.50

Green vegetables - £3.50

Skinny fries - £3.50

House slaw - £3.00

Children's Menu under 12's

Roast chicken breast, roast potatoes, vegetables, stuffing, Yorkshire pudding and gravy - £12

Roast beef with roast potatoes, vegetables, stuffing, Yorkshire pudding and gravy - £12

Chicken Goujons, chips and beans - £8

Sausage and mash with peas and gravy - £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.
VC = Vegan **V = Vegetarian** **VGO = can be made Vegan**
GF = Gluten Free ***** = Can be made Gluten Free**

DCH

Dunstanburgh Castle Hotel

EMBLETON



Sunday 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)**



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