



# DUNSTANBURGH

CASTLE HOTEL & COTTAGES

EMBLETON, ALNWICK, NORTHUMBERLAND NE66 3UN - 01665 576 111

## Lunch Menu 12-4pm & Dinner Menu 5-9pm

### Ordering Food in our Lounges & Outdoors

Make a note of your table number & location – Lounge, Garden or Benches at front of hotel

Please send only one person to the counter to order & pay for food and drinks

We will give you cutlery & condiments when you order, then bring your food directly to the table

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### Fairtrade Hot Drinks



Pot of Kenya Blend Tea £1.75   Hot Chocolate £2.75   Selection of Fruit Teas £1.75

Americano £2.50   Cappuccino £2.75   Latte £2.75   Espresso £2.00   Cafetière Fair Trade £2.25

*Barista edition oat milk available for all our coffees & teas*




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Trio of farmhouse biscuits - 1.50



Fruit Scone with butter, strawberry jam, freshly whipped cream – 4.75  

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### Sandwiches & Light Bites – 12-4pm

Fresh local crab, simple and delicious – 8.50   

Smoked salmon, cream cheese & cucumber – 7.95     

Mature English Cheddar & red onion marmalade – 6.50  


Honey roast ham salad – 6.50   

*served on brown or white bread, served with dressed mixed leaf salad & crisps*

Swallow of Seahouses kippers, lemon wedge, buttered brown bread - 9.50

Hot Baguette of the Day, served with chunky chips, crisp salad - 8.75

### Sides – all 3.50





Thick cut chips / French fries / Minted new potatoes  / Medley of green vegetables  / House salad

*\* GF options available - Please let us know about food intolerance or allergies - We run a sesame & peanut free kitchen*



## Lunch - 12-4pm

### Starters:

Garlic & Olive Oil Flat Bread – 4.95  



Finest local oak-smoked salmon, horseradish crème fraiche, crisp leaf salad with dill, lemon & parsley oil dressing, rustic bread\* – 8.50    



Fresh hand-picked local crab on toasted crostini\*, pickled cucumber, tarragon, rocket leaves – 8.95   

Northumberland terrine, herb crostini with chef's red onion chutney – 6.95  



Smoked Gressingham duck breast, peppery rocket salad and raspberry & walnut dressing – 7.50

Northumbrian black pudding fritter warm salad with crispy bacon, cherry tomatoes & balsamic glaze – 6.50





Buffalo Mozzarella, vine tomato & freshly torn basil leaves, dressed with a reduced balsamic glaze, rustic bread\* – 6.75 (V)   [Drop the mozzarella for Vegan Bruschetta](#)





Sautéed field & wild mushrooms in garlic & thyme cream on toasted ciabatta\*, dressed leaves – 6.50 (V)    
[VG cream on request](#)




### Mains:

Moroccan salad with diced cucumber, cherry tomatoes, fresh mint & coriander, tossed with lemon-scented chick peas, bulgur wheat & spelt, topped with grilled Halloumi - 11.50   (VG) [Drop the Halloumi for Vegan Salad](#)

Warm black pudding & chorizo salad with fresh leaves tossed in paprika oil & toasted herb croutons - 10.95




Sustainable beer-battered\* fillet of cod, chunky chips with mushy peas or garden peas, home-made tartare sauce & lemon – 13.95    



Breaded Whitby scampi tails, thick cut chips with mushy peas or garden peas, home-made tartare sauce & fresh lemon – 13.95    

100% prime beef burger on toasted farmhouse roll\*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side – 13.95   

Add Doddington Cheese - 1.50

Add Blue Cheese – 1.50

Succulent quarter pounder Veggie burger on toasted roll\*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side (Vegan roll on request) – 12.95   

Classic 3-bean vegetarian chilli in a rich medium spiced sauce, with steamed rice, nachos\*, salad, crème fraiche & grated cheese(V) – 12.95   (VG) [Drop the dairy for Vegan cream cheese](#)







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## Kids All Day Menu £6.95

Served Lunch 12-4pm & Dinner 5-9pm

- Turnbull's local pork sausages, mashed potatoes, garden peas – 6.95  
- Vegan & Gluten Free Lincolnshire sausages, mashed potatoes, garden peas – 6.95 (VG)
- Cod battered goujons, chunky chips garden peas – 6.95  
- Margarita pizza – 6.95 (V)

## Puddings

Served Lunch 12-4pm & Dinner 5-9pm

- Double Chocolate Brownie with vanilla ice cream – 6.75  
- Zesty lime & ginger cheesecake – 6.75  
- Sticky toffee pudding with vanilla ice cream – 6.75  
- Tower of Summer berries, meringue & whipped cream - 6.75 
- Chocolate & orange torte with vegan vanilla ice cream – 6.75 (VG)  
(Vegan & Gluten Free)
- Trio of Northumbrian cheese with crackers, grapes &  
home-made red onion marmalade – 8.95  
- Darling Blue, Capability Brown, Smoked Cuddy's Cave or Admiral Collingwood

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## Doddington's finest Local Ice Cream

Vanilla, Chocolate, Strawberry, Mint Choc  
Vegan Vanilla & Vegan Chocolate


Mango, Lemon, Passion Fruit Sorbet





**1 Scoop - 2.50**  
**2 scoops - 4.25**  
**3 scoops - 5.75**


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## Dinner Menu - 5-9pm

### Starters:

Garlic & Olive Oil Flat Bread – 4.95  


Finest local oak-smoked salmon, horseradish crème fraiche, crisp leaf salad with dill, lemon & parsley oil dressing, rustic bread\* – 8.50    



Fresh hand-picked local crab on toasted crostini\*, pickled cucumber, tarragon, rocket leaves – 8.95   

Northumberland terrine, herb crostini with chef's red onion chutney – 6.95  





Smoked Gressingham duck breast, peppery rocket salad and raspberry & walnut dressing – 7.50


Northumbrian black pudding fritter warm salad with crispy bacon, cherry tomatoes & balsamic glaze – 6.50





Buffalo Mozzarella, vine tomato & freshly torn basil leaves, dressed with a reduced balsamic glaze, rustic bread\* – 6.75 (V)   [Drop the mozzarella for Vegan Bruschetta](#)





Sautéed field & wild mushrooms in garlic & thyme cream on toasted ciabatta\*, dressed leaves – 6.50 (V)    
[VG cream on request](#)

### Mains:


Grilled fillet of Loch Duart Salmon, crushed new potatoes, samphire & crayfish butter sauce – 15.95    


Thai green chicken curry with fresh chilli, ginger & coriander, steamed rice, oriental prawn crackers & sweet chilli sauce – 14.50 


Sustainable beer-battered\* fillet of cod, chunky chips with mushy peas or garden peas, home-made tartare sauce & lemon – 13.95    

Pan-fried fillet of North Sea Hake, warm salad of seasonal green vegetables, minted jersey royals & sauce vierge – 14.95    




## Dinner Mains cont .....

Pan seared Breast of English chicken, wild mushroom & tarragon jus, mashed potatoes & seasonal vegetables – 12.95 

8oz Sirloin Steak with slow-roast vine tomato, sautéed mushrooms & chunky chips – 22.95 





Add peppercorn sauce – 1.95 




Add garlic Butter – 1.95 



100% prime beef burger on toasted farmhouse roll\*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side – 13.95   


Add Doddington cheese - 1.50




Add blue cheese – 1.50

Breaded Whitby scampi tails, thick cut chips with mushy peas or garden peas, home-made tartare sauce & fresh lemon – 13.95    

Moroccan salad with diced cucumber, cherry tomatoes, fresh mint & coriander, tossed with lemon-scented chick peas, bulgur wheat & spelt, topped with grilled Halloumi - 11.50 (V)    Drop the Halloumi for Vegan Salad

South Indian Chana Dhal with warm flavours of cinnamon, cardamom & coconut, served with steamed rice, mini poppadoms\*, mango chutney– 13.50 (VG)  

Classic 3-bean vegetarian chilli in a rich medium spiced sauce, with steamed rice, nachos\*, salad, crème fraiche & grated cheese– 12.95 (V)   (VG) Drop the dairy for Vegan cream cheese

Succulent quarter pounder Veggie burger on toasted roll\*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side)– 12.95 (V)    Vegan roll on request

## Sides – all 3.50

Thick cut chips / French fries / Minted new potatoes  / Medley of green vegetables  / House salad

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