



the
Dunstanburgh Castle Hotel
Embleton

Starters

Soup of The Day

with warm Sourdough

£5.50

Poppy Seed Goats Cheese Bon Bons

with Candied Walnuts and Beetroot Carpaccio (gf)

£7.50

Pressed Terrine of The Day

with Port Jelly, Apple Puree and Sourdough Toast

£7.50

Gin and Beetroot Cured Trout

with Oatcakes, Pickled Ginger and Wasabi Yoghurt

£8.50

Garlic and Thyme Sautéed Wild Mushrooms

on Sourdough Toast and finished with Fresh Chives

£7.50

Korean BBQ Bao Buns

Sticky Belly Pork or Sweet Chilli Grilled Broccoli

finished with Sesame Coriander and Fresh Chilli

Pork - £8.50

Vegan - £8.00

Children's Menu

All at £6.95 each

Turnbull's local Pork Sausages, Mashed Potatoes and Garden Peas

Battered Cod Goujons, Chunky Chips and Garden Peas

Margherita Pizza

Mains

Roast Chicken Supreme - £15.50 gf

with Pommes Anna, Wild Mushrooms, Pancetta and Stilton Sauce

Zaatar Spiced Seabass - £15.50 gf

with Roast Fennel, Carrot Puree Hasselback Potatoes and Rocket Oil

Local Ale Braised Feather Blade of Beef - £17.00 gf

with Pommes Puree, Fine Beans Red Wine Jus

Northumberland Sausage Ring - £14.50

with Pommes Puree, Roasted Roots and Shallot Gravy

Dunstanburgh Castle Burger - £14.50

Toasted Brioche Bun, Dill Pickle Mayo, Red Onion Jam, Crisp Lettuce with French Fries & Onion Rings

Confit Belly Pork £14.50

Black Pudding Mash, Creamed Cabbage, Parsnip Crisps & Cider Sauce

'The Roots' - £14.00

Salt Baked Celeriac Steak, Spiced Carrot Puree, Roasted Roots with Port Jus and Lyonnaise Potatoes-(Vegan)

Rustic Ratatouille - £14.00

with Goats Cheese Bon Bons, Hasselback Potatoes & Salsa Verde (veggie)

Catch of The Day - £15.00

Our chef picks the best Fish at market, Beer Battered then Deep Fried with Minted Crushed Peas, Triple Cooked Chips and Homemade Tartare Sauce

28 day Matured Rib Eye Steak - £24.50

with Confit Tomato, Mushroom Ketchup and Triple Cooked Chips

Sides – all at £3.50

Triple Cooked Chips Creamed Cabbage & Bacon

French Fries Fresh Garlic Greens

House Salad Beer Battered Onion Rings

Peppercorn Sauce

Desserts

All £6.90

Percy Warmer Baked Cheesecake

with Morello Cherry Compote

Red Wine Poached Pear

with Ginger Syrup & Chocolate Soil

Chocolate Aero Fudge Brownie

with Double Chocolate Ice Cream

Sticky Fig Toffee Pudding

with Salted Caramel Sauce

Lemon Posset

with Lavender Shortbread and Lime Curd

Orange and Polenta Cake

With Cointreau Crème Fraiche

Cheese board with Frozen Grapes and homemade chutney

£9.50

Ice Cream (3 Scoops)

£5.75 Or £2.50 per scoop

Assorted flavours – please ask a member of staff.