

Dunstanburgh Castle Inn

EMBLETON



Summer Menu

Served Monday - Saturday from 12pm

Starters

Smoked Duck and Whipped Goats Cheese Crostini's

served on sourdough crisps, with micro herbs and herb oil - £10

Local Crab and Cured King Prawn Cocktail

with Hollandaise Marie Rose sauce, garnished with a shell on prawn and served with sourdough crisps - £14 **GFO**

Ham Hock Terrine

served with toasted bread, salad garnish and fig chutney - £9 **GFO**

Heritage Tomato and Vegan Feta Cheese

served with toasted sourdough, a miso, ginger and sesame dressing and finished with beetroot gel and sesame crumb - £10 **VG GFO**

Soup Of The Season

served with warm bread and butter - £9 **GFO**

Greek Salad

feta, olives, heritage tomatoes, cucumber and onion in a light lemon dressing - £9 **VG**

Please check our specials boards for the special starter of the day



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= Vegan Option Available

GF = Gluten Free

GFO = Gluten Free Option available

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Chef's Recommendations

Pan Fried Seabass

served with chive mashed potato, tender stem broccoli,
red pepper tapenade and chive oil - £23 **GF**

Braised Chunky Beef and Wagyu Mince

cooked in red wine with fresh herbs, topped with Northumberland smoked cheese
mashed potato, served with buttered greens - £21

Pan Fried Chicken

served with potato gratin, wild mushroom volute
and buttered tender stem broccoli - £23

Seafood Ravioli

cooked with king prawn and mediterranean vegetables
in a cream lobster bisque sauce - £27

Wild Garlic and Burrata Cheese Ravioli

served in a spiced Mediterranean vegetable
and garlic tomato sauce - £20 **V VGO** 🌶️



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Mains

Steak and Frites

8oz sirloin steak served with a crisp salad, house fries and a choice of peppercorn or chimichurri sauce - £28 **GF**

Chef's Sweet and Sour

battered chicken pieces, onion, peppers and pineapple served with rice and flat bread - £20 **VGO**

10oz Dry Aged Ribeye Steak

cooked to your liking served with beef dripping fried onions and mushrooms, house chips and crisp salad - £32 **GF**

DCI 8oz Steak Burger

streaky bacon, cheddar cheese, lettuce, tomato and burger sauce, served in a seeded bun with house slaw and fries - £18

Halloumi Burger

sweet chilli, lettuce, tomato and vegan mayo served with fries and salad - £18 **V VGO**

Fish and Chips

beer battered haddock, tartare sauce, house chips and mushy peas - £18 **GFO**

Whitby Scampi

with house fries and salad, homemade tartare sauce and a lemon wedge - £17

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Sides and Desserts

Sides

- Chunky chips - £4.00
- Skinny fries - £3.50
- Green vegetables - £3.50
- House salad - £4.00
- House slaw - £3.00
- Bread and butter - £2.00
- Flatbread- £2.00
- Peppercorn sauce - £2.50
- Chimichurri sauce - £2.50

Desserts

Chef's Sticky Toffee Pudding

butter toffee sauce served with vanilla ice cream - £10 **GFO**

Lemon Tiramisu

layers of lemon curd mascarpone cheese, oat biscuits soaked in espresso coffee and topped with chocolate curls - £9 **GF**

Layered Chocolate Sponge

light chocolate sponge with layers of Irish cream chocolate mousse topped with profiteroles and served with a salted rum sauce - £9

Chef's Cheesecake

served with fresh fruit and pouring cream - £9

Raspberry and Almond Frangipane Tart

served with fresh fruit and chantilly cream - £9

Dairy Free Options available



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