

Dunstanburgh Castle Inn

EMBLETON



Our renowned Roast Dinners

Roast Leg of British Lamb - £19

Roast Sirloin of Beef - £19

dry aged for 28 days to give a deep Unami beef flavour

Roast Turkey Crown - £18

All of our roasts are served with Yorkshire pudding, roast potatoes, chipolata sausage and seasonal vegetables.

Chestnut Roast

a mix of rice and mushroom, with pumpkin seeds and spices and then topped with cranberries, pumpkin seeds and chestnut pieces, served with roast potatoes, Yorkshire pudding, seasonal vegetables and vegan gravy - £18 **V VGO**

Mains

Steak and Frites

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

Pan Fried Seabass

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

DCI 8oz Burger

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

Indian Paneer Cheese Burger

coated in crispy curried batter with onion bhajis, curried mayo and mango chutney, served in a soft white bun with house fries and slaw - £18 **V**

Fish and Chips

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

Chefs Sweet and Sour Battered Chicken Pieces

with steamed rice and flat bread- £20 **VGO**

Wild Garlic and Burrata Cheese Ravioli

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

Whitby Scampi

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

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**

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Children's Menu

Choice of any roast meats with all the trimmings - £12

Southern Fried Chicken roast dinner with all the Sunday roast trimmings - £12

Butchers Sausage, roast potatoes, peas, carrots and gravy - £12

Homemade Fish Fingers with fries and peas - £9

Sides

Chunky chips - £4.00

Green vegetables - £3.50

Skinny fries - £3.50

House slaw - £3.00

Sunday 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

Quality Ice Creams

Madagascar Vanilla

Strawberry and Cream

Vegan Salted Caramel

Mint Choc Chip

Lemon Curd

one scoop - £2.50

three scoops £7

Dairy Free Options Available

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