

CASTLE ROOM RESTAURANT MENU

STARTERS

Selection of Bread

butter and balsamic oil

£3.00

Bread & Olives

selection of bread with olives, hummus, butter and balsamic oil

£5.00

Deep Fried Paprika Dusted Salt & Pepper Squid

chilli, parsley with roasted garlic aioli

£6.50

Smooth Chicken Liver

homemade ginger and rhubarb chutney, toasted onion bread

£7.00

Pan roasted wing of skate

cauliflower puree, brown shrimp and mace butter

£8.00

Slow confit herb crumbed breast of lamb

orange and watercress salad, roasted garlic mayonnaise

£7.50

Spiced Sweet Potato, Coconut, Chilli & Lime Soup

£6.00

Norfolk salad

£6.50 / 13.00

MAINS

Chargrilled 7oz Fillet Steak

dauphinoise potatoes, spinach, grilled flat mushroom, red wine jus

£24.00

Norfolk Burger

8oz prime meat on a toasted brioche bun, crisp lettuce, brie, caramelised onions, roasted garlic mayonnaise

£14.50

Slow Roasted Belly of Pork

braised cheek, black pudding, pearl barley broth, Bramley apple, Madeira jus

£15.00

Oven Roasted Loin of Cod

tomato and butterbean stew, chargrilled chorizo, caramelised golden cross, tapenade, red pepper reduction, basil oil

£14.50

Bubble & Squeak

served with sautéed wild mushrooms, fried egg, fresh asparagus with honey and grain mustard dressing

£13.50

DESSERTS

Sticky Apple & Date Pudding

rich butterscotch sauce, stem ginger and honeycomb ice cream
£6.50

Warm dark Belgium chocolate Fondant

salted caramel ice cream
£7.00

Baileys crème Brule shortbread biscuit

£6.50

Norfolk Assiette

A selection of mini desserts:
blood orange and pomegranate posset, dark Belgium chocolate fondant, Baileys crème Brule, Hazelnut ice cream
£8.50

Selection of award winning local ice cream

locally sourced award-winning ice cream from Siddlesham:

Royal Bourbon vanilla

£2.75

Stem ginger and honeycomb

£2.75

Belgium chocolate

£2.75

Hazelnut heaven

£3.00

Salted caramel

£3.00

Selection of local cheeses

Olde Sussex: a hard-handmade cheese using raw cow's milk aged for 4 months, contains milk

Molecomb blue: a blue veined soft cow's cheese with a Smokey grey crust, creamy texture and mellow piquancy

Tunworth: made from pasteurised cow's milk, ripened slowly to capture a creamy flavour, a unique British cheese

£9.00

COFFEE

Liquor Coffee

£5.75

Latte/Cappuccino

£2.80

Americano

£2.25

Flat White

£2.50

If you have a food allergy or intolerance, then please ask a member of staff about the ingredients to our dishes