

THE KILLINGWORTH CASTLE

SUNDAY SERVICE 12pm - 4.30pm

Two Courses £37.50 / head

Appetizer

Treacle soda bread with cultured butter £6

Nocellara Olives £6

Amuse Bouche

Spring pea velouté, mint oil

Mains

Whole lemon sole cooked on the bone,
citrus caper beurre Blanc

Paddock farm pork cutlet, violet
mustard sauce

Globe artichoke and vintage Quickes
cheddar tart, (v)

Chateaubriand for two, beer braised
shallots, wild garlic bearnaise (£10 per
person supplement)

All dishes come with crispy pink fir
potatoes with a dill and mustard
dressing.

Sides £3

Spring leaf salad, blue cheese dressing

Heritage Chantenay carrots, honey,
tarragon

Buttered spring cabbage

Caraway choucroute

Sides £6

Dill and maple dressed beetroots with
cows curd, candied hazelnuts

Tenderstem broccoli, hollandaise
sauce, toasted sunflower seeds

Truffled Mac & Cheese

Dessert

Lemon Meringue pie, yoghurt sorbet

Treacle tart, clotted cream ice crem

Cheese - Selection of 3 cheeses, chutney, soda bread and quince £5 supplement per person

Cerney Ash - Cornish Yarg - Tunworth - Quickes cheddar - Perl Las