LANGLEY CASTLE

BARON'S SUNDAY LUNCH MENU

HOMEMADE SOURDOUGH BREAD MADE WITH ALLENDALE ALE SERVED WITH WHIPPED BUTTER

STARTER

SOUP OF THE DAY (GFA, VE)
Root Vegetable Crisp ~ Herb Oil ~ Crouton

CRAYFISH RISOTTO (GF)
Bisque ~ Coriander ~ Herb Mayonnaise

GAME TERRINE

Smoked Mayonnaise ~ Piccalilli ~ Red Onion Chutney Loaf

MAIN COURSE

ROAST (GFA)
Choose One From Our Local Butcher:
Aged Sirloin
Roast Chicken

Traditional Vegetables ~ Endless Gravy ~ Crispy Duck Fat Roast Potatoes ~ Yorkshire Puddings

Our Roasts Are Served on Sharing Boards when the same meat is ordered for more than one person

STONEBASS (GF)
Diced Potato ~ Buttered Kale ~ Lemon Butter Sauce ~ Tenderstem

WILD MUSHROOM GNOCCHI (VE)

Locally Sourced Wild Mushrooms ~ Crispy Sage ~ Truffle Oil ~ Vegan Cream Sauce

SIDES

Sides - £5.95
Fries
Chunky Chips
Tenderstem Broccoli
Mixed Vegetables

DESSERT

STICKY TOFFEE PUDDING

Vanilla Ice Cream ~ Toffee Sauce

BRAMLEY APPLE CRUMBLE (GFA)
Apple Caramel ~ Blackberries ~ Clotted Cream Ice Cream

CHOCOLATE BROWNIE (GF,VE)
Rasberry Sorbet~ Chocolate Soil

2 courses £32.50 **3 courses £40.00**

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free-
If you have any allergies or dietary needs, please inform a member of our team.
A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.