



# DUNSTANBURGH

## CASTLE HOTEL & COTTAGES

### Seasonal Specials Menu

We pride ourselves on using the freshest local Ingredients available. When in season the following dishes will be available on our Specials Menu:-

#### Starters

##### English **Asparagus** & Poached **Egg Muffin** **V**

Tender stems of finest English Asparagus and free-range poached egg on a lightly toasted muffin, dressed with a delicious fresh herb butter

##### Lindisfarne **Oysters**

These hand-picked oysters are a real local delicacy!  
We serve them either natural on ice or grilled lightly with a dash of double cream, parsley & parmesan

##### Fresh Scottish **Mussels Marinière**

Fresh Scottish mussels lightly cooked in a classic white wine, garlic & cream sauce also available as a main course

#### Main Courses

##### Rump of **Cheviot Spring Lamb** *with* summer vegetables

Roast rump of finest Cheviot spring lamb served on a bed of seasonal vegetables & dressed with mint gravy

##### Embleton Bay **Sea-Trout** *with* Herb Butter Sauce

Eddie is the only fisherman to take a traditional Northumbrian Coble out in Embleton Bay. He brings this beautiful sea-trout straight to our door....as fresh as it gets! Filleted & simply served with a herb butter sauce

##### Embleton Bay **Lobster Thermidor**

One of our local boys pulls these beauties fresh from the bay. Served grilled with a classic thermidor sauce & local Berwick Edge cheese

##### Seahouses **Dressed Crab** Salad

The lads at Swallow Fish dress our local crabs beautifully so that you can enjoy the fabulous flavour without any of the hard work.  
Served with a fresh mixed salad

##### **Cheviot Lamb** Stew

Finest Cheviot Lamb slow-cooked with seasonal vegetables in a redcurrant & Alnwick Ale gravy, served on a bed of colcannon mash