



DUNSTANBURGH

CASTLE HOTEL & COTTAGES

Starters:

Soup of the Day (V)

£4.75

Home-made soup served with warm bread roll and butter
Please ask for Chef's choice of the day

Swallow's Home-Made Smoked Salmon Roulade

£7.50

Swallow Fish of Seahouses are one of finest traditional smokehouses in the country. One of Rick Stein's heroes, they smoke their Scottish salmon the Old-fashioned way using oak chippings and it's great!
A roulade of cream cheese & chive rolled in finest smoked salmon.

Northumbrian Terrine of the Day with Red Onion Marmalade

£6.25

The chef's choice of a delicious terrine, served with home-made red onion marmalade.
This dish will vary with the seasonal availability of local produce, served with crostini & dressed leaves.
Please ask for today's choice

Wild Mushrooms on Toasted Artisan Bread (V)

£5.95

Selection of sautéed field & oyster mushrooms, cooked in a light garlic & cream sauce and served on toasted artisan bread.

Seahouses Fresh Crab Salad

£7.95

Delicious fresh local crab served with dressed salad leaves, basil mayo and lemon gel
Served with rustic artisan crostini.

Grilled English Goat's Cheese with Pickled Beetroot & Baton Carrots (V)

£5.95

Smooth English goat's cheese, served warm with pickled beetroot, beautiful baton carrots cooked in cider vinegar and a delicious homemade pesto.

Fishcakes of the Day

£7.25

A delightful fusion of sustainably caught fish of the day, chopped herbs and Maris piper potatoes, they are deep fried in breadcrumbs, served with salad leaves and basil mayonnaise.
Please ask for today's choice.

Food Allergies and Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.





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Main Courses:

Northumbrian Meat:

We buy our meat from local farms in and around Northumberland. All meat is hung on the bone to mature, ensuring that you can enjoy a truly local quality cut of meat.

Rump of Ingram Valley Lamb with Red Wine Jus £16.95

A real local delicacy! Beautiful rump of the finest Cheviot lamb roasted cooked to your liking. Set on a Garlic mash with root vegetables and dressed with a red wine jus. Served with fresh seasonal vegetables

10oz Northumbrian Sirloin Steak £20.95

Prime 10oz Northumbrian Sirloin steak cooked to perfection on a hot griddle. Served with a garni of slow-roasted vine tomato, field mushroom, beer-battered onion rings and home-cut chips.

Choose a sauce for £1.95 from:

Green Peppercorn Sauce, Creamy Stilton Sauce, Wild Mushroom Sauce or Garlic & Herb Butter

8oz Home-made Dunstan Burger £12.50

Add a delicious slice of local Doddington's cheese £1.00

Not just your average burger! Our 8oz Dunstanburger is home-made using only the finest Northumbrian beef and fresh herbs, char-grilled for a fantastic flavour. This feast is served in a toasted white artisan roll with hand-cut chips, home made coleslaw, onion rings, salad leaves & our own home-made relish

10oz Northumbrian Pork Fillet with Wild Mushrooms £14.95

Prime 10oz Loin of Northumbrian Pork, served on mashed potato & finished Sautéed Wild Mushrooms, cider sauce & wilted Kale
Served with fresh seasonal vegetables

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Main Courses:

Breast of free-range Chicken with Darling Blue Cheese Sauce £11.75

Doddington's Dairy makes artisan cheese in Wooler using milk from their own dairy herd. Darling Blue is their newest cheese & its light, creamy flavour has been a taste sensation! We roast your supreme of British free-range chicken to order. We dress it with our own Delicious Darling Blue & leek sauce then finish with our homemade smoked bacon crumble. Served with fresh seasonal vegetables

Fresh Fish:

Beer-battered Fillet of Sustainable Cod, Hand-Cut Chips, Mushy Peas £11.55

This beautiful fish is served in a crisp beer batter with hand-cut chips, mushy peas & tartare sauce.

Our fishmonger, Phil Taylor from North Shields, sources this cod especially for us. He ensures that it is certified as sustainable by the Marine Stewardship Council.

Supreme of Loch Duart Salmon with Hollandaise Sauce £13.25

Loch Duart is rightly famous for the quality of its salmon and its high standards of animal welfare. This fine fillet of salmon is pan-fried for a great flavour, dressed with a delightful hollandaise sauce served with fresh lemon and sautéed Samphire. Served with new potatoes & fresh seasonal vegetables

Fillet of Seabass £13.95

This dish is simple and delivers local flavours. A Fusion of some of the best fish in the sea, we use Mediterranean Sea bass grilled till tender, then brushed with Seahouses Crab for the filling then Swallow's smoked salmon to lock in flavour, served with Samphire and homemade lemon puree

Extra Side Dishes

Bowl of our own hand-cut Chips: £2.50

Fresh vegetables of the day: £2.50

Rocket & parmesan Salad: £2.95





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Main Courses

Vegetarian (V) & Vegan (VG)...

Mick & Vickie have been vegetarian for over 20 years. We wanted to create a vegetarian & vegan menu that would offer the finest quality ingredients and a full variety of flavours.

Sautéed Wild Mushrooms with Red Wine Sauce (V) £12.95

Selection of sautéed wild mushrooms cooked in a red wine & thyme jus, served with potato & chive croquette and seasonal vegetables

Vegan Potato Croquette available (VG)

Three-bean Vegetarian Chilli (V) £12.95

Classic medley of beans & pulses slow-cooked in a rich medium-spiced sauce, served with steamed rice, nachos, salad, crème fraiche & grated cheese

Vegan Cream Cheese available to replace Crème Fraiche & grated Cheese (VG)

Available without Nachos and (GF) flatbread

Thai Green Butternut Squash Curry (V) (VG) £12.95

Butternut squash, mange tout and peppers cooked in delicious

Thai spices to make a deep flavoured curry, served with steamed rice & flatbread

Available without flatbread (GF)

The Veggie Dunstan Burger (V) (VG) £12.95

Full flavoured burger made with sweet potatoes, black beans & smoked paprika

All served on toasted farmhouse roll with lettuce, tomato, relish & chips

Veggie (V) & Vegan Mayo available (VG)

Super Food Salad (V) (VG) (GF) £10.95

Fresh baby leaves, mint, coriander, red & white Quinoa, spiced chick peas, carrot, Omega seed sprinkle, ginger & orange dressing

...add grilled Halloumi for £3.00 (V) (GF)

South Indian Chana Dhal (V)(VG) £12.95

Rich chickpea dhal with warm flavours of cinnamon, cardamom & coconut, served with steamed rice & Paratha

Please ask your waiter for a detailed Food Allergens Menu

