



DUNSTANBURGH

CASTLE HOTEL & COTTAGES

EMBLETON, ALNWICK, NORTHUMBERLAND NE66 3UN - 01665 576 111





Residents Dining Room Supplements




Many of our dishes are included in your Dinner, Bed & Breakfast tariff
small supplements may apply to some dishes, as indicated



Please see our extra Daily Specials Board for more fresh, seasonal dishes
allocate £6 for a starter & £12 for a main course – the balance will be charged as a supplement

Starters:



Garlic & Oil Olive Flat Bread  



Finest local oak-Smoked salmon, horseradish crème fraiche, crisp leaf salad with dill, lemon & parsley oil dressing,
rustic bread* – supp 1.95    

Fresh hand-picked Seahouses crab on toasted crostini*, pickled cucumber with tarragon,
rocket leaves – 2.25   

Homemade Northumberland terrine, herb crostini with chef's red onion chutney  

Smoked Gressingham duck breast, peppery rocket salad and raspberry & walnut dressing

Buffalo Mozzarella, vine tomatoes & freshly torn basil leaves, dressed with a reduced balsamic glaze, rustic bread*
(V)   (VG) Drop the mozzarella for Vegan Bruschetta

Moroccan salad with diced cucumber, cherry tomatoes, fresh mint & coriander, tossed with lemon-scented chick
peas, bulgur wheat & spelt, all topped with grilled Halloumi..OK it's not Moroccan, but goes so well with this salad!..
  (VG) Drop the Halloumi for Vegan Salad

Starter Size - 1.25

Main or Sharing Size - 6.95

* GF option available

Please let us know about food intolerance or allergies - We run a sesame & peanut free kitchen






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Mains:

8oz Northumbrian Sausage Ring on a bed of creamy mashed potato & medley of green vegetables, dressed with red onion gravy   

Thai-style chicken curry, fresh chilli, ginger & coriander, coconut scented steamed rice, oriental prawn crackers & sweet chilli sauce 


Sustainable beer-battered* fillet of cod, chunky chips with mushy peas or garden peas, home-made tartare sauce & fresh lemon – 2.95    


Grilled fillet of Loch Duart Salmon, warm salad of green beans, fresh peas & tenderstem broccoli, minted jersey royals & Hollandaise sauce    



100% prime beef burger on toasted farmhouse roll*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side – 3.95   





Add Doddington Cheese - 1.50
Add Blue Cheese – 1.50



Succulent quarter pounder Vegan burger on toasted farmhouse roll*, with sliced tomato, crisp lettuce & dill pickle, French fries, salad garnish & relish on the side -   

South Indian Chana Dhal with warm flavours of cinnamon, cardamom & coconut, served with steamed rice, mini poppadoms*, mango chutney & raita (V)   (VG) drop the raita

8oz Sirloin Steak with slow-roast vine tomato, sautéed mushrooms & chunky chips – 10.95 

Add Peppercorn sauce – 1.95 
Add Garlic Butter – 1.95 

Breaded Whitby scampi tails, thick cut chips, mushy peas or garden peas, home-made tartare sauce, lemon    

Classic 3-bean vegetarian chilli in a rich medium-spiced sauce, steamed rice, nachos*, salad, crème fraiche & cheese (V)   (VG) Drop the dairy for Vegan cream cheese

Extra Sides – all 2.95

Thick cut chips / French fries / Minted new potatoes  / Medley of green vegetables  / House salad

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Puddings



Double Chocolate Brownie with vanilla ice cream  

Zesty lime & ginger cheesecake  

Sticky toffee pudding with vanilla ice cream*  

Fresh strawberry & whipped cream meringue 

Chocolate & orange torte with vegan vanilla ice cream (VG)
(Vegan & Gluten Free)

Trio of Northumbrian cheese with crackers*, grapes &
home-made red onion marmalade – 2.95  
Darling Blue, Smoked Cuddy's cave, Admiral Collingwood

Doddington's finest Local Ice Cream

Vanilla, Chocolate, Strawberry, Mint Choc
Vegan Vanilla & Vegan Chocolate

Mango, Lemon, Passion Fruit Sorbet

Choose 1,2 or 3 scoops

** GF option available*

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