

# Casters temptations 0001

## Nibbles to start.

|                                 |   |
|---------------------------------|---|
| Caramelised onion sausage rolls | 4 |
| Homemade breads                 | 4 |
| Mixed olives                    | 4 |
| Kale stem pesto cheesy focaccia | 4 |
| Chicken & chorizo skewers       | 4 |

## Let's get going ...

### Pea and mint soup 5

Served with a miniature loaf and diced feta garnish (v)gf.

### Celeriac and truffle scallops 8

Pan fried market scallops, celeriac & truffle puree, roasted celeriac and sliced apple gf.

### Homemade chicken liver pate 7

Served with homemade chutney and toasted brioche gf.

### Pan fried Wood Pigeon 8

Seared wood pigeon served with a blackberry gel and a heritage carrot salad gf.

### Gin and Tonic Salmon 7

Gin and tonic cured salmon served with a duo of cucumber, dill mayonnaise and charcoal crackers gf.

### Balsamic Beets 7

Trio of beetroot and balsamic goats cheese mousse (v) gf.

### Caster's calamari 7

Fried in caster's flour topped with spring onion and fresh chill with a side of lemon aioli gf.

## Half way there...

### Quackers 17

Pan fried duck breast, crispy leg croquette, textures of beetroot and roasted almonds gf.

### Lamb Cannon 16

Seared lamb cannon, crispy potato cake, aubergine puree with heritage roasted carrots gf.

### Market Sea Bass 15

Pan fried Sea bass, sweet potato fondant, steamed pak choi, crispy kale and tarragon oil gf.

### Seared Mackerel 15

Seared mackerel, avocado puree, roasted tenderstem broccoli and roasted cashew nuts gf.

### Bubble risotto 15

Bubble and squeak risotto served with a crispy hens eggs (v)

Please speak to any member of staff regarding dietary requirements



### **Vegetarian fish and chips 14**

Beer battered banana blossom, triple cooked chips, crushed peas and tartare sauce (v) gf.

### **Mushroom and black truffle tortelloni 15**

Served with wild mushrooms and whipped ricotta (v)

### **For you meat eaters..**

Enjoy our locally sourced steaks, all our steaks are sautéed in the pan then rested to indulge the full flavour then finished off on our grill for that amazing smoky BBQ taste.

### **6oz Sirloin | 170g 14**

### **12oz Sirloin | 340g 25**

Cut from the large back muscle attached to the spine, opposite the long thin fillet steak, it has a bigger, beefier flavour than fillet or rib-eye steak meaning it is more suitable for highly flavoured sauces.

### **8oz Rib-eye | 230g 17**

### **10oz Rib-eye | 285g 23**

Considered one the tastiest and most elegantly flavoured of steaks, rib-eye steaks are cut from the main muscle attached to the spine. The special appeal of rib-eye steaks is that they have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence.

### **8oz Fillet | 230g 25**

### **16oz Fillet | 460g (for 2) 46**

The tenderloin is the most tender cut of beef and is also arguably the most desirable, the average heifer provides no more than 500grams of fillet.

Because the muscle is not weight-bearing, it contains less connective tissue, which makes it tender.

**All steaks are served with homemade triple cooked chips, roasted tomato and mushroom.**

### **Sauce 3**

Béarnaise (GF) | Stilton | Peppercorn (GF) | Red wine jus (GF)

### **Sides**

Creamed mash potato 4

Cauliflower cheese 4

Triple cooked chips 4

Truffle and parmesan chips 6

Roasted tenderstem broccoli 5

Mixed summer vegetables 4

Rocket & Parmesan 4

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