

Castle Dining room Menu

Tian of dressed local crab with guacamole sauce, apple crisps and baby leaf salad

Veal tartare, pommes frites, Parmesan chantilly and a dressed leaf salad

Beetroot Carpaccio, soft goat's cheese, watercress, balsamic jelly and rosemary oil

Local broccoli and blue cheese soup

Watermelon and lavender sorbet

Assiette of lamb: Braised lamb shoulder, seared lamb rump and roast rack of lamb with sautéed cabbage, carrots, crispy bacon, champ potatoes, parsnip puree and rosemary jus

Griddled rib eye steak with confit garlic butter, spinach puree, pommes frites, sautéed girolles and truffle foam

Pan roasted chicken supreme on wild mushroom, spring onion and Parmesan risotto topped with parma ham crisp and basil pesto

Grilled fillet of wild sea bass, sautéed green vegetables, pomme puree and chive veloute

Wild mushroom risotto with pesto and parsnip crisps

Our own freshly caught lobster served thermidor, grilled with garlic butter or steamed with salad and new potatoes, please order in advance if possible
(supplement when available: £11.50 half a lobster, £21.00 whole lobster)

Damson berry pannacotta, fresh berry and mint salad and tuille biscuit

Warm sticky toffee pudding, Cornish clotted cream and butter scotch sauce

Caramelised banana tart tatin, coconut ice cream, rum caramel and coconut crisp

A selection of cheese

Coffee & petit fours

All of our seafood, meats, dairy produce and selected vegetables are sourced locally, when possible, from the Isles of Scilly and Cornwall