Main Menu

31 CASTLEGATE YORK

Pre starter

Bread with butter and balsamic oil £3.95
Marinated olives £3.95
Trio of canopies £7
(Combination of canopies of the day, please ask for details)

Starters

Pan seared scallops £16.95
wrapped in bacon with king prawns, asparagus and minted pea puree
Goats cheese £8.95
With black pudding, chorizo and sweet chilli sauce with fresh bread
Mussels £8.95
Cooked in a creamy white wine and shallot sauce served with fresh bread
(double portion £16.95)
Smoked duck £8.95
With confit croquettes, chicory and a cherry port sauce
Chicken liver parfait £7.95
With crispy bacon crumbs, pickles, red onion marmalade and toasted bread

Main course

Fillet steak £28.95
Perfectly aged fillet steak with parma ham wrapped dauphinoise, asparagus,
roasted silver skin onions and red wine jus
Sea bass £18.95
With crushed potatoes, spinach, king prawns and mussels saffron sauce
Lamb loin £24.95
with lamb rilette, roasted carrots, red wine jus, minted pea puree and dauphinoise potatoes
Salmon £16.95
Grilled salmon served with vegetable saffron arrancine , asparagus and miso broth
Supreme of chicken £16.95
Stuffed with spinach and smoked applewood cheese served with dauphinoise potatoes,
roasted silver skin onions, braised chicory and porcini mushrooms sauce
Oriental crispy pork salad £13.95
Warm crispy pork with oriental salad
Blue stilton salad £12.95
Mixed salad with pomegranate, honey roasted walnuts and parsnip crisps
Side orders £3.50
Home made chips, baby roasted potatoes, sautéed spinach, crushed potatoes,
roasted ratatouille, mixed salad, garlic bread

Desserts

Coconut lime panna cotta with limoncello £9
Chocolate brownie with honeycomb ice cream £8
House cheesecake (please ask for details) £8
Home made Banoffee pie £7.50
Tiramisu with baileys espresso £8
Cheeseboard with grapes, apple and port £12

Note: if you have any allergies, intolerances or a special dietary requirement please let us know.
An optional 10%service charge will be added to tables of 6 or more