

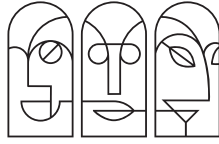


CASTLE ST

TOWNHOUSE

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BOTTOMLESS BRUNCH MENU

STARTERS

Soup of the Day

Always made fresh, served with warm sourdough

Chicken Liver Pâté

Silky chicken liver pâté served with winter spiced chutney and lightly toasted crostini

Goat's Cheese (V)

Whipped until delicate and light, served on brioche toasts. Perfectly presented with vibrant pickled candied beetroot and sticky sweet honey-glazed walnuts

Cod Cheeks

Roasted cod cheeks served with a delicious sauce vierge consisting of mixed olives, herbs, tomatoes and capers

Chicken Wings

These succulent chicken wings are coated in a light crispy batter, tossed with a sweet sticky maple and chipotle glaze

Cauliflower Risotto (V)

Arborio risotto rice cooked until it reaches the perfect al dente bite. Flavoured with cauliflower purée and crunchy cauliflower florets, finished with a sprinkling of parmesan

MAINS

8oz Rib Eye Steak

Each are cooked to your liking with herb butter, homemade chunky chips and a slow-roasted garlic and thyme tomato
£3 supplement

Feather Blade of Beef

Feather blade slow-cooked and pulled before being set into a ballotine of rich beef flavour. Served with a shallot purée, mustard and beef jus and crispy proper chips

Fish Stew

The base of our spectacular seafood dish is a classic bouillabaisse sauce originating from the Marseille region of France. This tomato-based steamy broth, served with a delicate hint of saffron, is packed with mussels, prawns, potatoes and fennel, topped with a pan-fired fillet of sea bass

Chicken Supreme

A beautiful cut of chicken from the breast, served with a warming chorizo mash, smooth sweetcorn purée and charred tenderstem broccoli

Mushroom Tagliatelle (V)

Long ribbons of al dente tagliatelle pasta tossed through a mixture of earthy wild mushrooms in a rich creamy sauce. Finished with a hint of truffle and topped with parmesan

Add Chicken - 3

Stuffed Sweet Potato (V)

Beautifully stuffed sweet potato with naturally sweet red peppers, combined with a red wine vinegar. This creates a mouth-watering sweet and sour peperonata, served with crispy kale and a green olive tapenade

SIDES

Warming Chorizo Mash
4.5

Truffle and Parmesan Chips
3.5

Skinny Fries (V)
3.5

Glazed Baby Carrots (V)
3.5

Creamed Cabbage
Bacon and Peas
4

Rocket and Parmesan Salad (V)
3

Buttered Chargrilled
Tenderstem Broccoli (V)
3

TWO COURSES FOR £35
PLUS UNLIMITED PROSECCO

Maximum sitting of 1.5 hours. Some of our food may contain nuts and allergens. Please speak to a team member for clarity