Welcome to E GARDEN ROOMS at Sneaton Castle

Starters...

 $\begin{array}{c} P\hat{A}T\hat{E} \\ \text{Smooth chicken liver pâté, toasted} \\ \text{brioche, apple and cider chutney} \end{array}$ £7.50

WHITBY CRAB ARANCINI

Italian style rice balls with fresh Whitby white crab, coated with breadcrumbs & deep fried finished with brown crab mayo

Onion Bhajis

with mint & coriander chutney £6.50 (ve, cgt, cdt)

DUCK SPRING ROLLS

Shredded Duck confit bined in hoisin sauce, with a plum dipping sauce 19 (cdx)

TRADITIONAL PRAWN Cocktail

Prawn cocktail with Marie-Rose Sauce with brown bread and butter 19.50 (cg, cd)

CHEF'S SOUP OF THE DAY

With rustic roll and butter £5.95 (cg)

SLOW COOKED PORK BELL

Doreen's black pudding, baked apple cranberry & port sauce

£10 (cg)

Monkfish

Breaded Monkfish, Katsu sauce, pickled vegetables

£10.00

Salt Baked Beetroot

Goats curd, honey, granola, garden herbs £8.00 (ve, cgt)

YORKSHIRE ...

.....MAINS

WHITBY CLASSIC FISH & CHIPS

Fresh Whitby cod from Lockers Trawlers. Served with chunky chips & mushy peas

Regular £12.95 -- Large £15.95

£18.00 (cgt)

CHICKEN BREAST CORDON BLEU

£17.00

CHICKEN JALFREZI

Mildly spiced Tandoori chicken, in an authentic jalfrezi tomato & onion base with naan bread, pilau rice, poppadum, mango chutney, raita & onion salad

Premium Breaded Whitby Scampi

£14.95

With slow roasted cherry vine tomatoes, raspberry coulis & a side of fries

astle's own Chinese cocktail sauce with mixed peppers, pak choi, baby corn and jasmine steamed rice

Add Chicken, King Prawn or Tofu

HONEY GLAZED SALMON

Crushed new potatoes, tenderstem broccoli

Mozarella, sunblush tomato & basil and parma ham, on a bed of tomato tagliatelle with a balsamic glaze

£17.95 (cgt, cdt)

Served with our own tartare sauce, lemon, fries & garden peas

Mediterranean Vegetable WELLINGTON

£15.00 (ve, edf)

The Garden Room Sizzler

£15.00 (cdf, cgf,ve)

£19.00

SUNDAY LUNCH SERVED 12-5PM & SANDWICH MENU SERVED 12-4PM

(v) Suitable for Vegetarian (ve) Suitable for Vegans (cgf) Can be Gluten Free Please inform your server of any allergies or intolerances

(cdf) Can be Dairy Free

All of our steaks are sourced from Waterford Farm, Kirkby Malzeard. All grills are classically garnished with a flat cap mushroom, roast cherry vine tomatoes, hand cut chips & battered onion rings.

Our Chefs would be delighted to cook any of the steaks to your personal preference.

100Z FLAT IRON STEAK A modern artisan cut with distinctive marbling, has a perfect balance of flavour and texture.

Recommended medium rare

PRIME CHARGRILLED STEAK Burger

Waterford prime steak burger topped with Fountains Gold cheese, beef tomato, baby gem lettuce & a side of fries

£16.50

Venison Burger

Prime venison burger topped with damson chutney, beef tomato, baby gem lettuce &

£17.50

80Z PRIME FILLET STEAK

The most tender cut of meat with very little or no fat. Recomended rare/mediúm

£35.00

SALT AGED GAMMON RIBEYE

With free-range hens egg, pineapple & fries

£24.50

ADD A SAUCE OF YOUR CHOICE Peppercorn, Yorkshire Blue Cheese or Diane Sauce £3.00

Side of Fresh Vegetables £4.50 Side of Salad

£4.00

You will not find a gratuity charge on your bill, if you wish to tip directly any individual, personally, this is very kind.
Thank You Please note: no card transactions for gratuities

-HOMEMADE DESSERTS

CHOCOLATE FONDANT

Served with English Butter Toffee ice cream (please allow 15 minutes cooking time) £8.50

SWAN PAVLOVA

Homemade Swan Meringue filled with Chantilly Cream & Raspberries, upon a lake of Raspberry Coulis £9.00

STICKY TOFFEE PUDDING

Rich Homemade Pudding with Caramel Toffee Sauce, served with Vanilla Ice Cream £7.00

HOT CHOCOLATE BROWNIE

Rich Chocolate Brownie with Yorvale Vanilla Ice Cream

£7.50

Yorkshire Ice Cream

Award Winning Holstein Friesian Real Dairy Ice cream from Fossfield Farm, York English Butter Toffee, Vanilla with Vanilla Pods & Strawberry Sensation

> Single Scoop £2.25 Duo Scoop £4.50 Tio £6.00

SELECTION OF Yorkshire Cheeses

Served on a wooden board with crisp apple, celery, Belmont apple chutney, biscuits & salted butter. Alongside Botham's of Whitby Brack & a glass of Taylor's port

Yorkshire Barncliffe Brie - mild honeyed aftertaste & crumbly texture
Yorkshire Blue - 100% Yorkshire cows milk, sweet & buttery- no sharp bite.
Fountains Gold - Hard cheese with warm golden colour & rich buttery taste



····· FOREWORD ······

What is happening at the Castle & Priory

Having farmed at Cross Butts (across the road from the Sister's farm) all my life, we converted the buildings into the Stables Hotel & Restaurant in 2003. The impact of foot and mouth disease had led to the destruction of both our livestock and that of the sisters. It was a terrible time for my family, my wife Sue, and our children, Gemma, Daniel, and Cheryl and it was hard to put that behind us.

Soon after we opened the restaurant couples began to ask if we would host wedding receptions and we rose to the challenge. This eventually became a major part of our business and it has continued to grow from strength to strength. The wedding Ceremonies also took place at the Stables. Alongside this, I continued to farm the land and grow produce that we use or sell, before The Stables was sold in 2019.

Never in our wildest imagination did we believe that one day we would have the opportunity to purchase the Castle and Priory. I have always loved the Castle and it seems the most natural progression for our family. It is the perfect setting for all Celebrations.

The greatest pleasure of all is that we have continued and strengthened our friendship with the sisters. They understand and appreciate all that we are doing. With the Sisters been in residence for over 100 years the astounding Castle, Chapel & Priory stands as one of the most iconic buildings in the area. We are also very aware of the life they lived and in many small ways we are maintaining the character and history of the building so that they will not be forgotten- this is very important to us.

SCAN FOR OUR WEBSITE



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