

# Champagne

125ml Bottle

(the ultimate luxury drink, because you're worth it)

Jacques Boncoeur Brut Champagne NV **Good** £8.95 £39.00  
*Dry in style with classic apple and citrus fruit on the palate. International Wine Challenge 2015 Bronze Medal winner.*

Laurent Perrier Champagne NV **Best** £50.00  
*Delicate yet complex aromas on the nose, with hints of citrus fruit, and good balance on the palate.*

# Fantastic Fizzes

Prosecco La Delfina, Italy NV **Good** £29.95  
*Lovely and soft with fine bubbles and an aromatic nose. Great acidity with notes of citrus and tropical fruits. A drier style of Prosecco from the slopes of Treviso.*

Prosecco Spumante Superiore, Bosca di Gica, Italy **Best** £34.95  
*A world class Prosecco from the Valdobbiadene region which is arguably the best growing area. This wine, made by Adami was featured in the top two highest rated Proseccos in Italy by Decanter magazine. Dry in style with excellent rich fruit of apples and peaches and floral aromas. Beautifully balance and elegant.*

# Baby Bubbly

Baby Prosecco, Italy 20cl £7.95  
*The perfect single serve size. Produced by one of Italy's finest Prosecco producers. Combining traditional and modern winemaking techniques they produce sensational Prosecco.*

Baby Rosato, Italy 20cl £7.95  
*Fruity and flowery bouquet with delicate notes of golden apple. Dry, fresh and zesty, with a fruity and harmonious finish.*

# HIGHLY RECOMMENDED

Chardonnay, Three Pillars **Good** 125ml 175ml 250ml Bottle  
£4.15 £5.80 £8.30 £22.95  
Australia  
*Lovely fresh fruit flavours of peach, grapefruit and pear with a hint of apricot and complemented by aromas of honeysuckle and jasmine.*

Sauvignon Blanc, Hidden Bay **Better** £4.70 £6.75 £8.75 £24.95  
New Zealand  
*Lovely citrus fruit, gooseberry and green apple with ripe melon, mixed with subtle herbaceous mineral notes.*

Rioja Crianza £4.70 £6.75 £9.20 £24.95  
Hacienda Lopez de Haro **Best**  
Spain  
*Fresh and vibrant with flavours of blackberries, Christmas cake, a touch of oak and an appealing spicy finish.*

# White Wines

Sauvignon Blanc, Rio Rica **Good** £3.95 £5.50 £7.45 £19.95  
Chile  
*Fresh, zesty and herbaceous with citrus flavours from Chile's most traditional wine growing region.*

Pinot Grigio, La Delfina **Better** £4.25 £6.00 £8.40 £23.95  
Italy  
*A top quality Pinot, dry, crisp, yet aromatic & fruity. With the distinctive Mermaid label.*

# Think Pink

Zinfandel Blush, Compass Point **Better** £4.25 £6.00 £8.40 £23.95  
California, USA  
*Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.*

Pinot Grigio Blush, La Delfina **Good** £4.25 £6.00 £8.40 £23.95  
Italy  
*With delicate aromas of strawberry and raspberry, this is great on its own, with Asian dishes, and makes the perfect barbeque wine.*

# The Castle Premium Choice

These wines have been specially selected to complement the many delicious offerings on the menu at this time of year. Locally sourced vegetables and hearty comforting dishes give our chefs a great opportunity to showcase their talents and this fine selection will provide something new for the adventurous amongst you to enjoy.

Neropasso Biscardo, Veneto **Best** Bottle £24.95  
Italy  
*Made from Corvinone, Corvina and Cabernet Sauvignon, great with red meats, game and pasta dishes. Personal favourite of Andy, our Operations Manager.*

Petit Chablis, La Chablisienne **Best** £28.95  
France  
*Chablisienne is a co-operative of nearly 300 wine growers in Chablis which was established in 1923. The meticulous care of the growers has produced magnificent wines over many years. Fresh apple style with floral, honeysuckle flavours and a typical mineral acidity which is the trademark of good Chablis. A favourite of Michael, our General Manager.*

# Red Wines

Merlot, Masia **Good** 125ml 175ml 250ml Bottle  
£3.95 £5.50 £7.45 £19.95  
Spain  
*Smooth with flavours of ripe plums and jam. Very easy drinking and a great example of Spain's diversity and quality.*

Shiraz, Three Pillars **Good** £4.15 £5.80 £8.30 £22.95  
Australia  
*Medium bodied, with fresh blackberry flavours and gentle floral aromas.*

Malbec, Valle de Ceibo **Better** £4.30 £5.35 £8.40 £23.95  
Argentina  
*Gorgeous ripe fruit flavours of prune and damson with a hint of liquorice, with a soft, mellow mouthfeel.*



# THE CASTLE COLLECTION



Wine Supplied by Bon Coeur Wines | www.bcfw.co.uk | 01325776446

## To Begin

Homemade soup of the day – rustic roll (v)	£5.00
Classic prawn cocktail - Marie rose dressing – brown bread and butter	£6.00
Tomato – buffalo mozzarella – basil pesto salad (v) (g)	£5.00
Grilled flat cap mushrooms – bacon – onions – cheese – toasted bread crumbs	£5.00
Garlic pizza bread (v) <i>(add cheese for £1.00)</i>	£5.00
Olives - feta cheese – balsamic olive oil- ciabatta (v)	£4.00

## To follow

£10.50

Roast of the day – roast potatoes – mash – vegetables
Classic burger – chips – onion rings
Fresh Scottish salmon and asparagus tagliatelle – white wine sauce
Moules marinara – fries – crusty bread
Vegetable lentil crumble – dressed salad (vegan)
Ploughman's lunch – warm baguette
Pork Grill – Cumberland sausage – gammon – Doreen's black pudding-crackling - fried egg – tomato – chips
Chicken forester - rich creamy mushroom and smoked bacon sauce - creamy mash – broccoli - green beans
Grilled halloumi cheese - sweet chilli vegetables - noodles (v)
Beer battered fish and chips – garden peas – tartar sauce

£13.00



## THE FARMERS LUNCH MENU

Served Monday to Saturday 12-5

## To end

£5.00

Eton Mess – fresh cream – raspberries (g)
Homemade sticky toffee pudding – butterscotch sauce – ginger crumb – vanilla ice-cream
Apple crumble sundae – toffee sauce
Chocolate ganache - sea salt – olive oil – toast – marshmallows
Lemon curd and Greek yoghurt fool – berries – shortbread
Smoked applewood cheddar – mature Stilton – Wensleydale and cranberry – plum chutney – biscuits (n)

£8.95



## Sandwiches

Our sandwiches are served on White or Granary sliced bread – served with French fries or sweet potato fries & coleslaw £7.95

Home roast ham – brie – plum chutney

Chicken- stuffing – watercress

Marley's of Ripon roast English beef- horseradish

Prawn - lemon – herbed mayo

Mature cheddar cheese – pickle (v)

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## The Walworth Club

Served with French fries or sweet potato fries & coleslaw £9.95

**Castle club:** smoked bacon- chicken - lettuce – mayonnaise – honey mustard – mature cheddar cheese – sliced tomato

**Orange cranberry club:** smoked turkey - lettuce – bacon-mayonnaise - mature cheddar - sliced tomato

**Caesar club wrap:** chicken – lettuce - smoked bacon - ranch dressing

**Sweet chilli veggie wrap:** stir fried vegetables – grilled halloumi – lettuce- hummus (v)

## Hot Drinks

Flavoured pots of tea from	£2.40
Cappuccino	£3.50
Latte	£3.50
Espresso	£2.50
Hot Chocolate	£3.50

If you have any food allergies or food intolerances please ask your server for allergy advice on the food menu  
(n) may contain nuts | (v) vegetarian | (g) gluten free

Walworth Castle, Walworth, Darlington, Co Durham DL2 2LY | 01325 485470 | [www.bw-walworthcastle.co.uk](http://www.bw-walworthcastle.co.uk)