



DINNER MENU

APPETIZERS

- VEGAN SOUP OF THE DAY** £8.50
Served with microgreens and fresh bread roll
- IRINA'S BORSCH SOUP** £9.95
Grandmother's recipe – beetroot & cabbage soup with diced beef and vegetables, topped with sour cream
- SMOKED SALMON GRAVLAX** £12.50
Beetroot cured smoked salmon, dill & lemon crème fraiche, pea shoots, rye bread fingers
- RUSSIAN SALAD** £10.50
Traditional Russian salad made with finely cut beef rump, potatoes, carrots, cucumbers, gherkins, boiled eggs, green peas, mixed with mayo, sour cream, dill. Served with rye bread
- CAPRESE SALAD** £9.25
Sliced mozzarella cheese, tomatoes and sweet basil, seasoned with salt, black pepper and olive oil
- CHICKEN LIVER & BRANDY PATE** £9.50
Rocket salad, served with red onion chutney and toasted sliced bread

SIDES

- GARLIC BREAD** £4.99
SIDE SALAD £4.99
MASHED POTATO £4.99
SEASONAL VEGETABLES £4.99
STEAMED BROCCOLI WITH BUTTER AND ALMOND FLAKES £4.99

ENTRÉES

- 7OZ LOCAL VENISON STEAK** £29.95
Cooked with black pepper, rosemary, garlic, served with roasted new potatoes, portobello mushroom, green peas puree and peppercorn sauce
- ROAST LOIN OF PORK** £19.95
Roasted pork loin stuffed with spinach, mashed potato, served with creamy mustard sauce and beetroot puree
- FISH OF THE DAY** £21.50
Roasted new potatoes, white wine and chive sauce, cauliflower & black garlic puree
- BUTTERED CHICKEN CURRY** £18.95
(Very mild)
Chicken chunks cooked with rich creamy tomato sauce with twists of flavours, served with steamed rice and mango chutney
- SPAGHETTI BOLOGNESE** £17.50
Parmesan Cheese
- PENNE ALLA VODKA** £15.95
Tomato-based sauce with shallots, garlic, chilli flakes and vodka, finished with Parmesan cheese.
- STIR FRIED BUTTERNUT SQUASH** £15.50
(Vegan)
Mashed butternut squash sauteed in mustard seeds, shallots, almond flakes, baby carrots, green peas served with Italian tomato sauce, beetroot puree

SPECIAL NOTE

CAMELOT CASTLE supports local farmers and food suppliers to celebrate the abundance of farm and sea produce from CORNWALL. We like to use quality ingredients throughout our menus.

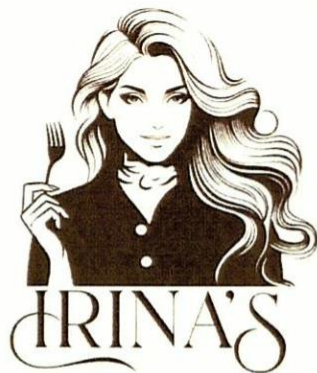
Bon Appétit,

Irina

Please advise us of any allergies or intolerances.

We can advise you of the allergens contained within our dishes and will do our best to accommodate your dietary requirements. Please be aware that we do not operate an allergy free environment, and therefore cannot guarantee the absence of allergens in our dishes

12.50% Fixed Cover Charge will be added to your bill



DINNER MENU

PIZZA

- MARGHERITA** £15
Italian tomato sauce, fresh mozzarella, green basil
- PEPPERONI** £17
Italian tomato sauce, slightly spicy and smoky pepperoni, mozzarella
- VEGETARIANA** £16
Italian tomato sauce and thin base pizza with sliced olives, mushrooms, artichokes, sundried tomato, mozzarella
- HAWAIIAN** £16
Italian tomato sauce, fresh mozzarella, prosciutto, pineapple
- PROSCIUTTO & ROCKET** £17.50
Italian tomato sauce, fresh mozzarella, prosciutto, rocket leaves
- NEAPOLITANA** £16
Italian tomato sauce, anchovies, capers, mozzarella

DESSERT WINES

- CONCHA Y TORO LATE HARVEST SAUVIGNON BLANC, MAULE VALLEY CHILE**
(37.50cl BOTTLE) £18.50
Sumptuous, sweet wine with ripe papaya, peach and honey aromas. Light, fresh and fruity with a long, subtle, honeyed finish.
- CHÂTEAU GRAND JAUGA, SAUTERNES FRANCE**
(37.50cl BOTTLE) £19.50
A fine and elegant sweet white wine. It goes nicely at the aperitif and also with poultry and white meat or cheese, such as 'Roquefort'.
- COCKBURN'S FINE RUBY PORT 50ML PORTUGAL** £6.00
Notes of raspberry, plum and spice. It has a generous, rounded mouth-feel and a ripe, sweet character.
- VALLADO 10 YR TAWNY PORT 50ML PORTUGAL** £6.50
This has rich nutty, dried fruit aromas and luscious, sweet raisin, mocha chocolate, spice and medjool date flavours on the palate

DESSERTS

- RICE PUDDING** £8.50
Green cardamom, cashew nuts, raisins
- RUSSIAN HONEY CAKE** £9.95
Old family recipe of this traditional cake, served with honeycomb ice cream. Currently one of the most desirable cakes in London.
- VANILLA CRÈME BRULÉE** £8.50
- VEGAN CHOCOLATE BROWNIE** £9.50
(Vegan)
Served with raspberry sorbet
- SELECTION OF CORNISH ICE CREAM** £9.95
*Served on digestive biscuit crumbs and fruit coulis
Choose three scoops out of:
Vanilla, Chocolate Fudge Brownie, Rum & Raisin, Honeycomb, Raspberry & White Chocolate, Raspberry sorbet*
- CORNISH CHEESE PLATTER** £13.50
Grapes, celery, chutney, biscuits

AFTER DINNER COFFEES

- CAMELOT CAPPUCCINO DELUXE** £9.50
Our exquisite Camelot Cappuccino served with Brandy
- LANCELOT LATTE DELUXE** £9.50
Luxurious Caffe Latte with Baileys
- MERLIN MOCHACCINO DELUXE** £10.50
A fabulous mix of espresso, hot chocolate and Baileys topped with whipped cream and sprinkled with chocolate
- GUINEVERE CHOCOLATE DELUXE** £10.50
Italian style thick hot chocolate with Brandy and chocolate flakes
- IRISH COFFEE** £10.00
Black coffee with Irish Whisky and layer of cream on top