

The Castle Sunday Menu

START

LEBANESE HUMMUS (VGN) £6.50
Houmous with garlic roasted vegetables and bread

SOURDOUGH BREAD £4
With salted butter and olive oil

GOATS CHEESE MOUSSE (VE) £7.5
with 3 ways prepared beetroot and roasted courgette

ARANCINI £7
*Sundried tomato and Parmesan Arancini, with
roast pepper sauce*

THE CASTLE CHEESBOARD (V) £12
*Ancient Ashmore, Brie, Lyburn Smoked,
with, grapes, chutney, crackers*

Crispy Whitebait £6.5
Served with tartare sauce

OX CROQUETTES £8
served with kohlrabi and caper remoulade

Roasts & Mains

*All roasts served with roast potatoes, hispi & Savoy cabbage
maple glazed carrots & parsnips, crushed sweet potato and Yorkshire puddings with gravy*

ROAST SIRLOIN OF BEEF £20

FREE RANGE WILTSHIRE ROASTED CHICKEN £18

ROASTED PORK BELLY £19
Served with crackling and apple sauce

ROASTED VEGETABLE WELLINGTON (VGN) £18
Mixed root vegetable and mixed nut wellington served in vegan puff pastry

TRADITIONAL FISH AND CHIPS £15.5
Cider battered Haddocks, chips, garden peas & homemade tartare sauce

SIDES

HANDCUT CHIPS £5

CAULIFLOWER CHEESE £4.5

MIXED SALAD £4.5
Mixed leaves & house dressing

SKINNY FRIES £4

OLIVES £2.5

TRUFFLE PARMESAN FRIES £6

TO FINISH

PUMPKIN PIE (VE) £6
Served with clotted cream

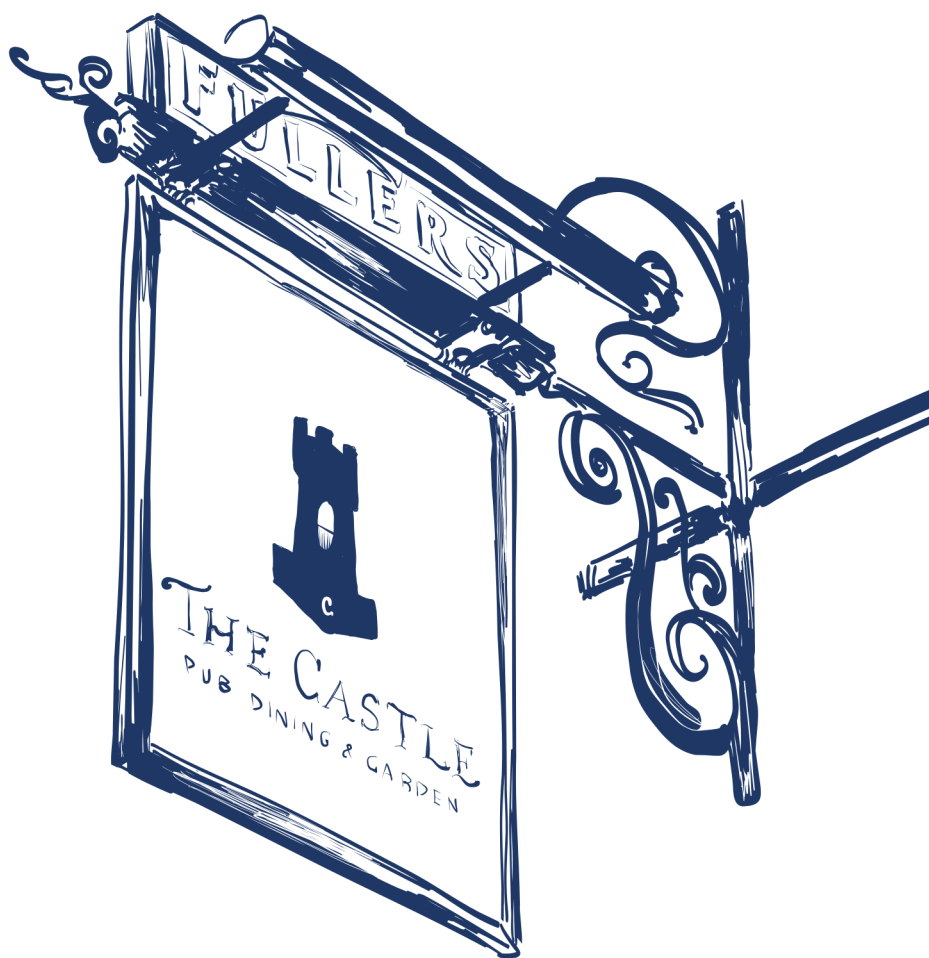
STICKY TOFFEE PUDDING (VE) £6
Served with vanilla ice-cream & toffee sauce

VANILLA CHEESECAKE (V) £6
With Mixed berry coulis

APPLE CRUMBLE (VGN) (GF) £6
Apple served with custard

please inform the team of any allergies.

Vegan (VGN) - Gluten free (GF) - Soya (SO) - Shellfish (SF) - Dairy free (DF) - Nuts (N) - Sesame (SE) - Vegetarian (V)



The Castle Menu

Our full menu will launch in two weeks.

please bear with us