



To taste:

Espresso Martini 11

To Start:

Bar Snacks:

Soup of the day sourdough & butter (v)	7	Olives	2.5
Spiced squash & rocket salad, blood orange, apple & coconut yogurt(vgn)	8	Bread & butter	3
Sumak grilled octopus, herb sauce	10	Homemade pork scratchings	3
Chicken liver pate, onion chutney & toasted brioche	9	Wild garlic arancini with chipotle mayo (v)	7
Buratta with leeks, asparagus & pesto dressing (v)(n)	10	Merguez scotch egg, mustard cream sauce	8
		Beef brisket sandwich, horseradish sauce, fennel, pickle & gravy	12

To Follow:

The Castle cheeseburger, caramelised onion, smoked cheddar, pickle, house sauce, slaw & fries	16.5
Cider battered Haddock, chips, peas & tartare sauce (gf)	16.5
Artichoke vegan ravioli with vegan butter sauce & grilled asparagus (vgn)	16
Sweet potato & kidney bean burger, with caramelised onion, smoked vegan cheddar, pickle & fries (vgn)	15.5
British out- door bred pork & apple sausages, creamy mashed potato, rich onion gravy	17
Pie of the day served with mash, seasonal greens, gravy	21
Pan fried Hake, mash potatoes, sautéed summer corn & parsley sauce	23
Confit Duck, smoked lentils, roasted cumin root veg, dauphinoise, cavolo nero, sherry shallot jus	24
8oz Ribeye served with watercress, chunky chips & peppercorn sauce (gf available)	25
Hand-cut chips / Fries (v)	5
Truffle & parmesan fries (v)	6
Charred broccoli, almonds& chillies (n)	5
Dauphinoise potatoes (v)	6
Crushed new potatoes (v)	5
Mixed leaves salad (v)	5

To Finish:

The Castle cheeseboard, fruits, chutney & crackers (v)	12
Sticky toffee pudding, vanilla ice cream (gf)	7
Baileys panna cotta, served with soda bread crumb (v)	8
Vegan chocolate tort, raspberry sorbet & coulis (vgn)	8
Strawberry bavarois, vanillia chantilly & coulis summer berries (contains gelatine)	8

Please inform us of any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.

(v) - vegetarian, (vgn) - vegan, (gf) - gluten free, (n) - contains nuts