

The Castle Restaurant Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Sharers

To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27

To share - rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

Starters

Roasted cauliflower, aubergine and butternut squash with golden raisins and pomegranate, served on toasted ancient grain bread £5.75 (ve)

Fried squid with a sesame dressing on a bed of kale salad and Asian-style slaw £6.50 (n)

Homemade potted smoked mackerel pâté with toasted sourdough £6

Smoked salmon, sourdough, crème fraîche and capers £7.75

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.75 (a, n)

*Chicken wings in yakiniku BBQ glaze and Asian-style
slaw £5.50*

Main courses

*28-day aged rib-eye steak, mini Yorkshire pudding filled
with caramelised onions, triple-cooked chips & a
horseradish butter £16.50*

*Fish & chips - line-caught cod, ale-battered, served with
triple-cooked chips, mushy peas & tartare sauce £12.95
(a)*

*Handmade British beef burger in a brioche bun with
bacon and melted cheese, served with a gherkin and fries
£12.95*

*Sausage & mash - Cherry Orchard Farm horseshoe
sausage, spring onion mash, crispy onions & a red wine
jus £13*

*Avocado & papaya salad, served with red pepper and
onion, drizzled with citrus dressing £9.75 (ve)*

*Red pepper & quinoa burger in an ancient grain bun with
marmalade-roasted beets, lentils and pickled walnuts
drizzled with a sunflower seed & herb dressing £11.50
(ve)*

*Guinea fowl breast stuffed with spinach and pecorino,
served with roasted butternut squash and stem broccoli
£16*

*Caesar salad with chargrilled chicken breast, gem
lettuce, anchovies, olives and Caesar dressing, topped
with shaved cheese, bacon and toasted sourdough*

croutons £10.25

*Chargrilled halloumi, avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing
£11.75 (v)*

Sides

Fries £3.25

Side salad £3.50

Sweet potato fries £3.75

Triple-cooked chips £3.25

Seasonal vegetables £3.50

Desserts

British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney £8 (v)

Sticky toffee pudding and vanilla ice cream £6 (v, n)

To share - an almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and hazelnut ice cream £12 (n)

*Warm chocolate brownie served with hazelnut ice cream
£6 (v, n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*