

The Castle Portobello Sample Menu

Lemon & thyme infused olives £3.25 (ve)

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

Starters & sharers

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Lemon & thyme infused olives £3.25 (ve)

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

Baby kale salad, heirloom tomatoes drizzled with sunflower seed & herb dressing £5.75 (ve)

Tomato, vegetable & quinoa soup topped with crème fraîche and pumpkin seeds, served with toasted sourdough £5.75 (v)

Fried squid with a sweet chilli glaze £6.25

Homemade potted smoked mackerel pâté with toasted sourdough £6

To share - rosemary & garlic baked camembert served with warm sourdough and celery £11 (v)

Salads & light mains

Butternut squash risotto with pecorino and pumpkin seeds £11 (v)

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

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10.25

Main courses

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

Venison & beef, slow-cooked in port wine, juniper, shallots and bacon, served with roasted vegetables £13 (a)

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

Breaded chicken katsu burger in a brioche bun, served with fries £13.25

Trawler's catch - Scottish scampi and cod goujons with curried beans, mushy peas, tartare sauce & triple-cooked chips £12.50

*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)*

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

Sides

Fries £3.25

Onion rings £2.50 (a)

Side salad £3.50

Sweet potato fries £3.75

Triple-cooked chips £3.25

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)

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

*Three scoops of ice cream (hazelnut, chocolate or vanilla)
£4 (v, n)*

To share - an almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and

hazelnut ice cream £12 (n)

*Rhubarb & ricotta cheesecake with strawberry compote
£6*

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