

# THE CASTLE

## NON-GLUTEN CONTAINING MENU

### Nibbles and Starters

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- Mixed giant green olives** with sun-dried tomatoes VE 3.95
- Beetroot tartare**, avocado mousse, horseradish cream, non-gluten containing bread VE 9.95
- Potted pulled ham hock** with piccalilli, non-gluten containing toast 8.75
- Chicken liver pâté**, thyme-infused butter, sweet onion marmalade, non-gluten containing toast 9.25
- Smoked mackerel salad**, candy beetroot and horseradish cream 9.50
- Creamy mushroom velouté**, pickled girolle mushrooms, non-gluten containing toast VE 8.50
- Tandoori tempura prawns** with mango chutney 10.95

### Main Courses

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- Panko-crumbed chicken escalope** with truffle crushed new potatoes, Parmesan cream and a fried egg 20.95
- Homemade burger**: dry-aged beef patty, smoked Applewood cheddar, baby gem lettuce and a barbecue relish 17.95 *Add smoked streaky bacon or a fried egg 1.75*
- Winter salad** of piccolo parsnips, butternut squash and baby spinach, with a honey vinaigrette V \*VE 17.95
- Venison, bacon and mushroom pie**, garlic and herb mash, maple and orange braised root vegetables, sautéed greens and redcurrant jus 19.75
- Port and rosemary braised lamb shank**, butternut squash risotto, wild mushrooms, tender stem broccoli and a port jus 25.95
- Pan-seared sea bass fillet**, Parmentier potatoes, sautéed greens and a lobster, chorizo and tomato bisque 24.95
- Crispy cider-battered haddock and chips**, minted peas, homemade tartare sauce and curry ketchup 17.95
- Roasted harissa-spiced cauliflower steak**, cauliflower purée, sautéed chickpea and variegated kale VE 18.50
- Roasted butternut squash risotto**, wild mushrooms, crispy shallots and nasturtium leaves V \*VE 17.25
- Chestnut mushroom, squash and spinach pie**, truffle new potatoes, sautéed greens and vegan gravy VE 17.95

### Prime Cut Steaks

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*All our steaks are served with chunky chips, slow-roasted tomato, portobello mushrooms and mixed leaves*

- 8oz rump steak** 29.95
- 10oz rib-eye steak** 35.95
- 10oz sirloin steak** 32.95

*Add a homemade sauce: peppercorn, red wine, or garlic and chilli butter 3.50*

### Sides

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- Chunky chips** VE 4.50
- Skin-on fries** VE 4.50
- Watercress and candy beetroot salad** VE 4.50
- Sautéed brussels sprouts with crispy pancetta** \*VE 5.50
- Winter salad** V \*VE 5.95
- Crushed truffle new potatoes** V 4.50

## Sandwiches

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Available Monday to Saturday lunchtimes, excluding bank holidays

*All our sandwiches are served with your choice of skin-on fries or a cup of soup*

**Castle club:** grilled chicken breast, smoked streaky bacon, baby gem lettuce, beef tomato and Caesar dressing 13.95

**Brie and cranberry:** melted brie and cranberry sauce V 10.95  
*Add smoked streaky bacon 1.95*

**Scottish smoked salmon open sandwich,** horseradish crème fraîche, cucumber and avocado 13.95

**Coronation chickpea:** homemade coronation chickpeas, baby gem lettuce, cucumber and beef tomato VE 10.95

**Rump steak,** homemade onion relish, rocket leaves, French mustard and pickle 14.95

## Puddings

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**Honey pannacotta,** fresh raspberries, honeycomb ice cream V 8.75

**Apple and blackberry crumble** with cinnamon custard V \*VE 7.75

**Sticky toffee pudding,** toffee sauce and vanilla ice cream V 7.95

**Classic chocolate brownie,** vanilla ice cream and fresh berries V 7.50

**Mooka gelato and sorbets,** 2 scoops 4.95 or 3 scoops 5.95 V

*Gelato: strawberry, chocolate, butterscotch with a hint of salt, French vanilla, rum & raisin*

*Sorbets: mango, raspberry, lemon VE*

**Cheese board:** a selection of local and English cheeses, served with grapes, celery, quince gel, red onion chutney, and non-gluten containing toast V 12.95

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Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan \*VE = Vegan adaptable