

# THE CASTLE

## Nibbles

---

**Crispy fried whitebait** dusted with cayenne pepper, served with lemon & garlic mayo 6.50

**Marinated mixed olives** with rosemary & sun-dried tomatoes VE 4.50

**Honey & mustard glazed chipolatas** with crispy onions 6.95

**Halloumi fries** with sriracha mayonnaise V 7.50

**Rosemary & sea salt focaccia** with balsamic vinegar & Cold Pressed Oil Company rapeseed oil VE 6.95

## To Share

---

**Whole baked camembert to share**, infused with honey, garlic & thyme, with sourdough & focaccia & red onion chutney V 19.50

## Small Plates

---

**Chef's homemade soup of the day** with freshly baked sourdough bread V \*VE 6.50

**Asparagus, basil & pecorino tart** served warm V 8.25

**Smoked paprika pan-fried prawns** with toasted sourdough, garlic aioli & homemade salsa 9.50

**Maple-glazed ham hock terrine** with piccalilli & malted bloomer 8.75

**Sweet pea & mint ravioli** served with gremolata VE 7.95

## Seasonal

---

**Hampshire smoked trout fish pie:** hot smoked trout poached in a white wine, cream & parsley sauce, topped with fluffy mash & cheddar cheese, served with seasonal greens & glazed carrots 19.95

**Pan-seared cod loin** with saffron new potatoes, sautéed green beans & caper salsa 22.95

**Slow-roasted confit duck leg**, dauphinoise potato, honey-glazed baby carrots, sautéed greens & red wine jus 20.50

**Super grain salad**, wild rice, chickpeas, mixed beans, spinach, peppers, spring onion, harissa & mint dressing, pomegranate & toasted pumpkin seeds VE 14.95

**Add grilled chicken, smoked salmon, or grilled halloumi 4.95 each**

**8oz Thatcham's Gold sirloin steak**, seasoned chips, roasted flat mushroom & vine tomatoes, served with garlic & chive butter 33.95

**Add peppercorn sauce or blue cheese 3.50 each**

**Sweet pea & mint ravioli** served with gremolata VE 14.95

## Classics

---

**Prime British steak burger** with burger sauce, mature cheddar, smoked bacon, baby gem lettuce, beef tomato, on-the-side red cabbage slaw & skin-on fries 18.95

**Chargrilled plant-based chorizo burger** with baby gem lettuce, beef tomato, vegan smoked Applewood cheese & skin-on fries VE 16.95

**Crispy battered haddock & chunky chips**, garden peas & tartare sauce 18.50

**Steak & St. Peter's ale pie**, creamy mash, sautéed spring greens & red wine gravy 18.50

**Chestnut mushroom pie**, creamy mash, sautéed spring greens & red wine gravy VE 16.95

## Sides

---

Chunky chips VE 4.50

Seasonal vegetables VE 3.95

Skin-on fries VE 4.50

Seasonal salad VE 3.95

Dauphinoise V 4.50

Red cabbage slaw VE 2.95

## Puddings

---

**Sticky toffee pudding**, butterscotch sauce, vanilla gelato V 7.25

**Lemon posset** with shortbread biscuit V 6.95

**Rhubarb & strawberry crumble tart** with vanilla custard V \*VE 7.50

**Triple chocolate brownie**, chocolate sauce, vanilla gelato VE 7.50

**Cheese plate:** Wookey Hole cheddar, Isle of Wight blue, & Bath soft cheese, with grapes, red onion chutney & artisan crackers V 12.95

**Mooka gelato & sorbets**, 2 scoops 4.95 or 3 scoops 6.25 V \*VE

*Gelato: strawberry, chocolate, salted caramel, cherry, rum & raisin, vegan vanilla VE*

*Sorbets: mango, raspberry, lemon VE*

---

### Customers with Hyper Sensitivities (Allergies, Intolerances & Coeliac Disease)

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 & 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

Please note, an optional 12.5% gratuity will be added to your bill.