

THE CASTLE

Nibbles

Mixed giant green olives with sun-dried tomatoes VE 3.95

Fresh sourdough bread with Dorset sea salt and Marmite butter V *VE 5.50

Starters

Beetroot tartare, avocado mousse, horseradish cream and crispy fennel crackers VE 9.95

Potted pulled ham hock with piccalilli and mini multigrain tin loaf 8.75

Chicken liver pâté, thyme-infused butter, sweet onion marmalade and toasted sourdough 9.25

Smoked mackerel salad, candy beetroot and horseradish cream 9.50

Creamy mushroom velouté, pickled girolle mushrooms and brioche toast VE 8.50

Tandoori tempura prawns with mango chutney 10.95

Main Courses

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, baby spinach and garlic croutons 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

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

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

Freshly Baked Ciabattas

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

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

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

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

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

Puddings

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 artisan crackers V 12.95

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