

THE CASTLE

2 courses £16.95 | 3 courses £20.95
Available Monday to Thursday lunch & evening

STARTERS

- Chef's soup of the day** with malted bloomer *NGCI V *VE
Crispy fried whitebait dusted with cayenne pepper,
with lemon & garlic mayo NGCI
Tart of the day, served warm, with dressed
Secretts' mixed baby leaves NGCI V
Maple-glazed ham hock terrine with piccalilli & malted bloomer *NGCI
Tempura battered vegetables with sweet chilli dipping sauce V

MAINS

- Hampshire trout and watercress fishcake**,
caper & red onion salsa & seasonal greens
Beef ragu ravioli, a garlic, thyme & mushroom sauce & Parmesan shavings
Grilled gammon, free-range fried eggs & chips NGCI
Chicken schnitzel, mushroom sauce, skin-on fries & seasonal salad NGCI
Sweet pea & mint ravioli, Kingfisher Farm watercress pesto,
charred asparagus, peas and whipped ricotta V *VE
Smoked mackerel & beetroot salad, creamy horseradish dressing NGCI

DESSERTS

- Crumble tart of the day** with Mooka vanilla gelato VE NGCI
Eton mess, Secretts' strawberries, meringue,
Chantilly cream, fresh basil V *NGCI
2 scoops of Mooka gelato or sorbet
please ask your server for our selection V *VE *NGCI

Customers with hypersensitivities (Allergy, intolerance, & 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 NGCI = Uses non-gluten containing ingredients

*NGCI = Can be adapted to use non-gluten containing ingredients