

THE CASTLE

2 courses £14.95 | 3 courses £18.95

STARTERS

Chef's soup of the day with freshly baked sourdough and whipped sea salted butter V *VE *GF

Cheese and Serrano ham croquettes, with sage and butternut squash purée

Smoked Mackerel and dill pate and toasted sourdough *GF

MAINS

Slow roast Porchetta with a fried egg, chunky chips and house salad GF

Smoked Salmon fishcake served with sauteed greens, roasted new potatoes and a parsley and white wine and caper cream

Autumn harvest salad: spiced quinoa, roasted beetroot, pickled apple, butternut squash, toasted seeds, cherry tomatoes in a maple and mustard dressing VE GF

DESSERTS

Triple chocolate brownie with fruit compote and strawberry ice cream V GF

Sticky toffee pudding with salted caramel sauce and vanilla ice cream V GF

Selection of 2 scoop ice cream or sorbet *GF V *VE

Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a pink plate.

Please do not consume anything not served on a pink plate.

*GF = Can be adapted to use non gluten containing ingredients V = Suitable for vegetarians

VE = Suitable for vegans *VE = Can be adapted to be suitable for vegans.