

# THE CASTLE

## Nibbles

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**Tempura calamari**, 'Nduja mayonnaise 7.50

**Marinated mixed olives**, rosemary, sun-dried tomatoes VE 4.50

**Crispy pork belly bites**, sweet chilli jam 7.25

**Portobello mushroom chips**, tarragon mustard mayonnaise V \*VE 7.50

**Halloumi fries** with truffle mayonnaise & Grana Padana shavings V 7.95

**Rustic garlic ciabatta** V 6.50

*Add cheese V 1.50*

## To Share

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**Whole baked camembert to share**, infused with honey, garlic & thyme, mixed olive sourdough, hot tomato chutney V 19.95

## Small Plates

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**Chef's homemade soup of the day**, malted bloomer V \*VE 6.50

**Roasted red pepper, sundried tomato & vegan feta tart**, served warm, dressed Secretts' mixed baby leaves, Kingfisher Farm watercress pesto VE 8.25

**Crispy tempura tiger prawns**, sweet yellow chilli & ginger dipping sauce 9.50 / 17.50

**Chicken, duck & red onion terrine**, fig, apple & Bishop's Finger ale chutney, rustic ciabatta crostini, balsamic pickled onions 9.50

**Salt-baked golden beetroot & goat's cheese curd salad**, Secretts' mixed baby leaves, toasted sunflower seeds, honey & thyme dressing V \*VE 8.95

## Classics

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**Prime British steak burger**, bacon jam, mature cheddar, pickles, gem lettuce, crispy onions, French's mustard, seasoned skin-on fries, red cabbage slaw 17.95  
*Add smoked back bacon 1.50*

**Chargrilled plant-based burger**, red onion marmalade, baby gem lettuce, beef tomato, vegan smoked Applewood cheese, skin-on fries, salad VE 16.95

**Buttermilk fried chicken burger**, 'Nduja mayo, gem lettuce, pickles, smoked bacon, skin-on fries, salad 18.50

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

**Venison, bacon & mushroom pie**, parsley mash, sautéed seasonal greens, red wine jus 18.50

**Spiced sweet potato, mushroom & spinach pie**, parsley mash, sautéed seasonal greens, red wine jus VE 16.95

## Seasonal

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**Pan-roasted cod fillet**, served over a cassoulet of chorizo, tomato, red pepper, diced roasted new potatoes & white beans, tender stem broccoli 22.50

**Braised belly of pork**, crispy crackling, creamy colcannon mash, black pudding crumb, tender stem broccoli, Hazy Hog cider jus 21.50

**Cullen Skink fish pie**, smoked haddock poached in a creamy white wine & leek sauce, topped with fluffy mash & cheddar cheese, served with seasonal greens & rosemary-glazed carrots 19.95

**Seared duck breast**, sweet damson plum sauce, dauphinoise potato, braised red cabbage, rosemary-braised carrots 22.50

**Braised feather blade of beef**, buttery mash, seasonal greens, with a red wine, chestnut mushroom, bacon lardon & button onion jus 24.50

**King prawn linguine**, cherry tomatoes, white wine, lemon zest, fresh parsley, with a hint of red chilli & garlic 18.50

**6oz Fillet steak** cooked to your liking, pancetta, garlic & thyme chestnut mushrooms, seasoned chips, vine tomatoes, Kingfisher Farm peppery watercress 36.50

**Add peppercorn sauce or blue cheese, tarragon & cream sauce 3.50 each**

## Sides

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Chunky chips VE 4.50

Skin-on fries VE 4.50

Dauphinoise V 4.50

Parsley mash V 4.50

Dressed Secretts' leaves VE 3.95

Seasonal vegetables VE 3.95

Braised red cabbage VE 3.95

Rosemary-braised carrots VE 3.95

Pan-fried tender stem broccoli, chilli & sesame oil VE 3.95

## Puddings

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**White chocolate panna cotta**, stewed cinnamon plums V 7.50

**Sticky toffee pudding**, miso caramel sauce, vanilla gelato V \*VE 7.50

**Apple & blackberry crumble tart**, vanilla custard V \*VE 7.75

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

**Red wine poached pear**, clotted cream gelato, dark chocolate shavings V \*VE 7.50

**Mooka gelato & sorbets**, 2 scoops 5.50 or 3 scoops 7.50 V \*VE

*Gelato: strawberry, chocolate, salted caramel, cherry, rum & raisin, Maltesers, banana choc chip, clotted cream, vegan vanilla VE*

*Sorbets: mango, raspberry, lemon, black forest VE*

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### 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.