

THE CASTLE

SUNDAY MENU

Nibbles

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

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

Small Plates

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

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

Sunday Roasts

All our roasts are served with Yorkshire pudding, rosemary, thyme & garlic roast potatoes, a selection of seasonal vegetables, rich red wine gravy, & all the traditional accompaniments

Roast sirloin of beef 22.95

Trio of roasts 24.50

Roast loin of pork, crackling 21.95

Beetroot Wellington VE 17.95

Roast half chicken, sage & onion stuffing 19.95

Extras...

Rosemary, thyme & garlic roast potatoes VE 4.50

Seasonal vegetables VE 3.95

Yorkshire pudding V 2.00

Cauliflower cheese V 4.50

Pigs in blankets 5.50

Classics

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

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

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

Sides

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

Puddings

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

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.