

THE CASTLE

Nibbles

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

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

Bang bang cauliflower, firecracker sauce, mint & coriander yoghurt V *VE 7.75

Halloumi fries, truffle mayonnaise & Grana Padana shavings V 7.95

Pigs in blankets, cranberry dipping sauce 6.95

Rustic garlic ciabatta V 6.50

Add cheese V 1.50

To Share

Whole baked camembert to share, honey, fresh cranberries & thyme, toasted sourdough, fig, apple & Bishop's Finger ale chutney V 19.95

Small Plates

Chef's homemade soup of the day, toasted sourdough V *VE 6.75

Scottish smoked salmon, infused with Balvenie malt whisky, celeriac remoulade, Kingfisher Farm watercress, lemon & black pepper aioli, oatcakes 11.50

Chicken liver & Madeira parfait, pear & apple chutney, toasted brioche 8.95

Goat's cheese & caramelised leek tart, fig & apple chutney, salsa verde, dressed watercress V 8.50

Smoked mackerel rilette, horseradish mayonnaise, salt-baked beetroot & watercress salad, toasted rye bread 8.95

Seaweed & samphire potato cake, dill & lemon mayonnaise, caper & tomato salsa VE 8.25

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

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

Wild mushroom, celeriac & pearl onion pie, sage mash, sautéed seasonal greens, Madeira jus VE 16.95

Seasonal

Pan-fried sea bass fillet, herb-roasted new potatoes, charred broccoli, white wine prawn bisque, tomato & fennel salsa 22.00

Garlic & herb roasted supreme of chicken, smoked bacon crumb, creamy tarragon velouté, dauphinoise potato, wilted cavolo nero 18.95

Confit duck leg, herb-roasted new potatoes, winter root vegetables, blackberry jus 19.50

Cullen Skink fish pie, smoked haddock poached in a creamy white wine & leek sauce, fluffy mash & cheddar cheese, seasonal greens, maple-tarragon carrots 19.95

Slow-braised short rib of beef bourguignon, baby onions, smoked lardons of bacon, button mushrooms, crushed horseradish potatoes, maple tarragon carrots 24.50

6oz Fillet steak cooked to your liking, pancetta, garlic & thyme chestnut mushrooms, seasoned chips, vine tomatoes, Kingfisher Farm peppery watercress 36.50
Add peppercorn or béarnaise sauce 3.50 each

Sides

Chunky chips VE 4.50

Skin-on fries VE 4.50

Dauphinoise potato V 4.50

Parsley mash V 4.50

Seasonal vegetables VE 3.95

Green salad VE 3.95

Puddings

Salted caramel panna cotta, apple, sultana & cinnamon compôte V 7.50

Sticky toffee pudding, butterscotch sauce, vanilla gelato V *VE 7.50

Plum & ginger crumble tart, vanilla gelato VE 7.75

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

Vanilla cheesecake, cranberry & orange compôte V 7.50

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

A selection of British cheeses, oatcakes, fig & apple chutney V 9.50

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.