

# British Food Fortnight

## MIDWEEK MENU

2 courses £20 / 3 courses £25

Week two, 6<sup>th</sup> Oct – 10<sup>th</sup> Oct

Monday to Friday 12 – 3pm & Monday to Thursday from 5pm

### STARTERS

**Honey-roasted parsnip soup**, toasted malted grain bloomer V \* VE \*NGCI

**Traditional scotch egg**, house brown sauce, peppery watercress NGCI

**Chicken liver & brandy pâté**, tomato chutney, ciabatta \*NGCI

**Broccoli & creamy stilton tart**, herb dressed leaves V

**Glazed ham hock terrine**, piccalilli, toasted ciabatta, mixed leaves \*NGCI

### MAINS

**Shortcrust pastry pies**: Choose steak & ale, mushroom bourguignon VE  
or turkey, ham & leek NGCI

*all served with spring onion mash, sautéed seasonal greens, red wine jus*

**Smoked haddock fishcakes**, green beans, white wine, dill & cream sauce

**Grilled gammon**, eggs & chunky chips NGCI

**Pan fried liver & crispy bacon**, spring onion mash,  
sautéed seasonal greens, rich onion gravy NGCI

### SIDES

Buttered garden peas V NGCI 3.50

Cauliflower cheese V NGCI 5.50

Battered onion rings V NGCI 4.75

Chunky chips VE NGCI 5.50

### PUDDINGS

**Sticky toffee pudding**, butterscotch sauce, vanilla ice cream V \*VE NGCI

**Apple & plum crumble**, vanilla custard V \*VE NGCI

**Sourdough treacle tart**, fresh cream V

**2 scoops of Yorvale ice cream or sorbet** (ask server for flavours) 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

# THE CASTLE

## Celebrating British Food Fortnight

We're passionate about showcasing the very best of British food and drink. This special set menu has been created to celebrate the flavours of the season, crafted with ingredients from trusted local suppliers we've worked with for years.

We're proud to work with a wide range of local suppliers who share our passion for quality and sustainability. Fresh fruit and vegetables come from **Steve's Fruit & Veg**, a trusted local greengrocer, and from **Secretts of Milford**, renowned for their seasonal produce. Our fish is supplied by **James Knight**, ensuring the finest quality and freshness, and we cook with oils from **The Cold Pressed Oil Company** in Crondall, pressed just a few miles away. To finish, we serve **Mozzo Coffee** – ethically sourced and roasted just over the border in Hampshire.

Every dish on this menu reflects our commitment to celebrating British produce and the people who bring it to our kitchen.

### BRITISH COCKTAILS TO TOAST

#### **Silent Pool Gin Bramble 10.75**

Silent Pool Gin, Silent Pool Damson Gin, Lemon Juice, Sugar Syrup

#### **Elderflower Gin Fizz 10.95**

Silent Pool Gin, Elderflower Cordial, St Germain, Lemon Juice, Sugar Syrup, Soda

#### **Tipsy London Mule 10.95**

Tipsy London Dry Gin, Lime Juice, Sugar Syrup, Ginger Beer, Lime Wedges, Mint Leaves