THE
CASTLE

NON-GLUTEN CONTAINING SUNDAY MENU

Nibbles

Marinated mixed olives, rosemary, sun-dried tomatoes VE 4.75

Sautéed tiger prawns, garlic butter, non-gluten containing toasted sourdough 11.50

Halloumi fries, truffle mayonnaise & Grana Padana shavings V 8.50

Honey & mustard Cumberland cocktail sausages 7.25

To Share

Rosemary-baked camembert, balsamic onions, non-gluten containing garlic toasted sourdough V 19.95

Small Plates

Roasted sweet potato soup, chilli flakes, crème fraîche, non-gluten containing toasted sourdough V *VE 7.75

Honey-glazed ham hock terrine, piccalilli, Chantilly mustard cream, non-gluten containing toasted sourdough 7.50

Smoked salmon mousse, crème fraiche, pickled cucumber ribbons, non-gluten containing toasted sourdough 11.95

Chicken liver & brandy pâté, cornichon salsa, tomato chutney,
non-gluten containing toasted sourdough 9.50

Bang-bang cauliflower, firecracker sauce, mint & coriander yoghurt VE 8.50

Sunday Roasts

All our roasts are served with rosemary, thyme & garlic roast potatoes, seasonal greens, honey-roasted parsnips, star anise-roasted carrots, bottomless non-gluten containing Yorkshire puddings & red wine gravy

Roast sirloin of beef 24.50

Roast pork belly, crispy crackling 23.75

Roast half chicken, sage & onion stuffing 22.95

Trio of roasts, beef, pork & chicken 26.00

Extras...

Cauliflower cheese V 5.50
Seasonal vegetables VE 4.75

Rosemary, thyme & garlic roast potatoes VE 4.75

Classics & Seasonal

Double smash steak burger, bacon jam, mature cheddar, pickles, gem lettuce, beef tomato, burger sauce, seasoned skin-on fries, chipotle slaw 20.00
Add crispy bacon 1.75

Crispy battered haddock, chunky chips, buttered peas, tartare sauce 20.00

Steak & ale pie, spring onion mash, sautéed seasonal greens, star anise carrots, red wine jus 18.95

Pan-fried duck breast, roasted beets, confit potatoes, wilted spinach, plum jus 23.50

Mushroom bourguignon pie, spring onion mash, sautéed seasonal greens, star anise carrots, red wine jus VE 17.95

Pan-fried fillet of salmon, Sicilian caponata, crushed new potatoes, balsamic glaze 24.50

Sides

Skin-on fries VE 5.25

Battered onion rings VE 4.75

Spring onion mash VE 5.25

Rocket, olive & Parmesan salad V 4.75

Puddings

Apple & plum crumble, vanilla custard V *VE 8.50

Caramel poached pear, chocolate mousse, vanilla ice cream V *VE 8.50

Vanilla cheesecake, toffee sauce V 8.50

Triple chocolate brownie, blackberry compôte, vanilla ice cream V *VE 8.50

Sticky toffee pudding, honeycomb, salted caramel sauce, vanilla ice cream V *VE 8.75

Ice creams & sorbets, 2 scoops 5.95 or 3 scoops V *VE 7.75

Customers with Hyper Sensitivities (Allergies, Intolerances & Coeliac Disease)

Please inform a member of the team of any allergies or intolerances before placing an order. Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens and other preferences are available to view on Ingredifind. Scan the QR or ask your server for more information.

V= Vegetarian VE = Vegan *VE = Vegan adaptable

Please note, an optional 12.5% gratuity will be added to your bill.