

Mothering Sunday

2 courses £35.95 | 3 courses £43.95

THE
CASTLE

To Toast

Chapel Down Sparkling Rosé 125ml 12.95

Chapel Down Sparkling Brut 125ml 11.95

Starters

John Ross Scottish smoked salmon, horseradish Chantilly, crispy capers, watercress, toasted brioche *NGCI

Mushroom & thyme soup, crème fraiche, truffle oil, malted bloomer V *VE *NGCI

Honey-glazed ham hock terrine, pickled gherkin, English radish, peppery rocket, arran mustard dressing, toasted ciabatta *NGCI

Sun-kissed tomato, spinach & feta tart, peppery rocket, balsamic glaze V

Chicken liver & brandy pâté, peach, apricot, apple & Whitstable ale chutney, cornichons & rocket salad, toasted ciabatta *NGCI

Salt-baked beetroot salad, toasted sunflower seeds, cured goat's cheese, basil pesto V *VE NGCI

Crispy shredded hoisin duck salad, watermelon, crunchy slaw with pickled ginger, fermented chilli, toasted sesame seeds *NGCI

Sunday Roasts

Roast sirloin of beef *NGCI

Trio of roasts *NGCI

Roast loin of pork, crispy crackling *NGCI

Plant-based steak Wellington VE
(Yorkshire pudding not included as not VE)

Roast half chicken, sage & onion stuffing *NGCI

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

Extras

Cauliflower cheese V NGCI 5.50

Yorkshire pudding V *NGCI 2.00

Rosemary, thyme & garlic roast potatoes VE NGCI 4.75

Seasonal vegetables VE NGCI 4.75

Skin-on fries or chunky chips VE NGCI 5.25

Classic Mains

Double smash steak burger, bacon jam, mature cheddar, pickles, gem lettuce, beef tomato, burger sauce, onion rings, seasoned skin-on fries, chipotle slaw *NGCI

Moving Mountains vegan burger, red onion marmalade, baby gem lettuce, beef tomato, vegan smoked Applewood cheese, skin-on fries, salad VE

Lamb, mint & vegetable pie, spring onion mash, sautéed seasonal greens, star anise carrots, red wine jus NGCI

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

Pan-fried duck breast, Parmentier potatoes, sautéed pak choi, sugar snap peas, black cherry jus NGCI

Pan-fried sea bass fillet, herb roasted new potatoes, sautéed tender stem broccoli, creamy saffron sauce NGCI

Puddings

Apple & rhubarb crumble, vanilla custard V *VE NGCI

Triple chocolate brownie, chocolate sauce, English butter toffee ice cream V *VE NGCI

Orange posset, ginger & chocolate crumb V *NGCI

Sticky toffee pudding, toffee sauce, Biscoff crumb, vanilla ice cream V *VE *NGCI

Chef's homemade San Sebastian cheesecake, raspberry compote V

A selection of ice cream & sorbet, 2 or 3 scoops V *VE

Ice creams: strawberry, chocolate, English butter toffee, lemon curd, vanilla, rum & raisin, mint choc chip V NGCI, Vegan vanilla VE NGCI

Sorbets: mango, raspberry, lemon VE NGCI

Pair with dessert wine or port:

De Bortoli 'VAT 5' Botrytis Semillon, South East Australia 125ml 8.95 | btl 28.95

Tea & Coffee

Americano 3.50

Cappuccino 3.90

Latte 3.90

Espresso 3.25

Double Espresso 3.50

Flat White 3.90

Macchiato 3.25

Liqueur Coffee 6.80

Irish, Baileys, Calypso, Seville, Amaretto

Hot Chocolate 4.00

Tea 3.50

Berry, Camomile, Earl Grey, Green, Lemon and Ginger, Peppermint, or Decaf Tea

Customers with Hyper Sensitivities (Allergies, Intolerances and 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 and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan *VE = Can be adapted to be suitable for vegans

NGCI = Uses non-gluten containing ingredients

*NGCI = Can be adapted to use non-gluten containing ingredients upon request

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