



THE CASTLE

FOR THE TABLE

Sourdough bread, balsamic (V) 4

Mixed olives (Vg/GF) 4.5

STARTERS

Dorset crab on toast 12

Avocado, dill mayo, radish, cucumber, baby tomatoes

Curried cauliflower fritters 8.5

Vegan Cajun mayo, turmeric oil (GF)

Ox cheek croquettes 8.5

Sriracha mayo

Celeriac, hazelnut & truffle soup (VG) 7

Celeriac crisps, crusty bread roll

Wild mushrooms on toast 8.5'

Thick cut toast, garlic cream (V)

Chicken liver parfait 9.5

Red onion chutney, brioche

MAINS

Roast lamb rump 23

Mash, carrot puree, peas, lamb jus (GF)

Pan roasted chicken supreme 18

Mash, tarragon, wild mushroom sauce

Roast Aubergine 16

Filo pastry, courgette, roasted peppers, Passatta & spinach (VG)

Roasted butternut squash 17

Pomegranate, wild red rice, vegan feta, pumpkin seeds (VG/GF)

45 day aged Ribeye steak 27.95

Skinny fries, portabello mushrooms, garlic butter, peppercorn/chimichurri sauce

House beef burger 17.5

Seeded brioche, Monterey Jack cheese, gem lettuce, beefsteak tomato, caramelised onions, house sauce, Koffman fries + Truffle & Parmesan 3

London Pride battered haddock & chips 17.95

Peas, fresh lemon, tartar sauce

Cottage pie 17

Mash, savoy cabbage, gravy

SIDES

Truffle & Parmesan fries 6

Skinny fries (VG) 4

Baby gem & tomato salad (VG/GF) 4

Buttered greens (V/GF) 4

Braised cabbage 4 bacon crumb +1

(V) Vegan (GF) Gluten free (V) Vegetarian

(N) Contains nuts

DESSERTS

Sticky toffee pudding (V) 7

Vanilla ice cream

Apple & prune crumble (V) 7.50

Custard or vanilla ice cream

Cheese Board, biscuits, quince jelly 9.95

Tiramisu 8

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.