



# THE CASTLE

*We are unable to accommodate all dietary requirements & allergies  
but will try to as best as possible*

## STARTERS

Squid   Alioli (V)	9	Soup of the day   House-baked bread (V)	8
Spiced cauliflower   Cajun mayonnaise (VG)	8	Classic scotch egg   Celeriac remoulade	9
Vegetable Pakora   Dal (VG)	8	Roasted scallops   Confit garlic, white port, tarragon	13.95

## MAINS

Herb crusted Roast lamb rump   Dauphinoise, carrot purée, peas, red wine jus	24.95	Slow cooked Lamb shank   cremed mash, rosemary & red wine jus	26.95
Cod fillet, crispy chorizo, chorizo & beurre blanc sauce, dauphinoise, samphire	24.95	Chicken ballotine   Parma ham, grilled asparagus, shaved parmesan, chicken veloute sauce	19.95
Asparagus, pea & feta risotto   (V/GF/N)	18	Vegetable Thai green curry   jasmine rice	17.95
7oz Ribeye steak   portobello mushroom, hand-cut chips, peppercorn sauce	27.95	Pan roasted duck breast   Dauphinoise, fine beans, red wine jus, pickled blackberries	23.95

## CLASSICS

Beef burger   brioche bun, Monterey Jack cheese, gem lettuce, beefsteak tomato, onion, house sauce, Koffman fries	17.5
+3 Truffle & Parmesan	
Full crust chicken & leek pie   Creamed mash, buttered seasonal vegetables, chicken gravy	18
Crispy battered haddock & chips   pea puree, tartar sauce, fresh lemon (DF)	18
Sausage & mash   onion gravy	17

## SIDES

Seasonal buttered greens (V/GF)	4.50
Garlic green beans (VG/GF)	4.50
Creamed mash (V/GF)	4.50
Koffman fries (VG)	4.50
Truffle & parmesan fries	6.50
Creamed spinach (V/GF)	4.50

(V) vegetarian

(GF) gluten free

(N) contains nuts

(DF) dairy free

*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.*