



## Sunday Lunch

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### **Small Plates**

Butternut squash and chilli soup, toasted pumpkin seeds and rosemary focaccia (V)	£8.00
Habanero, honey and black onion seed glazed chicken wings with a blue cheese dressing (GF)	£8.00
Autumn vegetable tart (beetroot, butternut squash and shallots) romesco sauce (VG/GF)	£8.00
Rosemary focaccia, olives, olive oil and balsamic (VG)	£8.00
Pan seared scallops, pumpkin puree, quinoa and apple salad (GF)	£12.00

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### **Roasts**

Triple Roast	£22.50
Roast Sirloin of Beef	£18.50
Roast Pork	£18.50
Roast Chicken Breast	£18.00
Nut Roast (VG)	£17.50
Add cauliflower cheese to any roast (V/GF)	£4.50

***Served with garlic & thyme roast potatoes, roasted parsnips, carrot and seasonal greens, Yorkshire pudding (V/GFA) and gravy (VGA)***

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### **Mains**

<b>Cider battered haddock</b> , thick cut chips, served with minted mushy peas, and a rustique tartare sauce (GF)	£18.00
<b>Pan seared salmon supreme</b> with a saffron, pine nut, olive, celery, currant and lemon salsa, served with sauté potatoes in a parsley butter (GF)	£23.00
<b>Homemade Castle beef burger</b> , 6oz patty, beef tomato, gem lettuce, gherkin, pickled red onion, monetary Jack cheese, smoked streaky bacon, fire roasted tomato relish, served in a brioche bun with a side of skin on fries and beetroot slaw (GFA)	£19.95
<b>Crispy fried halloumi burger</b> , beef tomato, gem lettuce, gherkin, pickled red onion, fire roasted tomato relish, served in a brioche bun with a side of skin on fries and beetroot slaw (V/GFA)	£17.50

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## **Sides**

Skin on fries (GF) (add cheese £1.00)	£4.50	Thick cut chips (GF) (add cheese £1.00)	£4.50
Seasonal salad (VG)	£4.00	Onion rings (GF)	£4.00

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## **Children's Roast**

Roast Sirloin of Beef	£10.00
Roast Pork	£10.00
Roast Chicken Breast	£10.00
Nut Roast (VG)	£9.00

***Served with garlic & thyme roast potatoes, roasted parsnips, carrot and seasonal greens, Yorkshire pudding (GFA) and gravy.***

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## **Desserts**

Pumpkin pie served with Madagascan vanilla cream (V)	£8.00
Classic sticky toffee pudding served with rum and raisin ice cream (V)	£8.00
Dark chocolate, coconut and Biscoff torte served with a raspberry and cherry compote (VG)	£8.50
Three cheese board, fig and honey chutney and a selection of crackers (V)	£12.00
Selection of ice cream (V) or sorbet (VG), per scoop (GF)	£2.50

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Wi-Fi code: Thecastleinn

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. If you have any allergies or dietary requirements, please speak to the manager on duty.

A discretionary 10% gratuity is added to tables of 6 or more guests. 100% of which is shared between the staff

V = vegetarian | VG = vegan | VGA = vegan available | GF = gluten free | GFA = gluten free available