



Sunday Lunch

Small Plates

Grilled asparagus bruschetta, sundried tomato & tapenade, balsamic reduction & micro watercress. (VG, GFA)	£8.95
Salt & pepper squid, wild garlic aioli & crispy samphire (GF)	£9.50
Whipped ewes curd, sundried tomatoes, chive oil, balsamic reduction with lavosh crackers (V)	£9.50
Ham hock, spring onion & pea terrine with fruit chutney and toasted sourdough (GFA)	£9.00
Red pepper humous, flatbread & Mykonos olives (VG)	£8.95

Roasts

Triple Roast	£22.50
Roast Topside of Beef	£18.50
Roast Lamb	£19.00
Roast Chicken	£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)

Mains

Cider battered haddock , thick cut chips, served with minted mushy peas, and a rustique tartare sauce (GF)	£17.50
Crispy fried buttermilk chicken burger , beef tomato, gem lettuce, gherkin, pickled red onion and roasted garlic mayo served in a sesame seeded brioche bun (GFA)	£17.95
Homemade Castle beef burger , 6oz patty, 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 (GFA)	£18.00
Crispy fried halloumi burger , 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

(add cheese £1.00 and/or bacon £1.00)

All served with a side of skin on fries and beetroot slaw.



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

Children's Roast

Roast Topside of Beef	£10.00
Roast Lamb	£10.00
Roast Turkey 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.

Desserts

Rhubarb & apple crumble served with vanilla ice cream or custard (V)(GF)(VGA)	£8.00
Lemon & elderflower posset served with vanilla homemade shortbread (GF) (GF)	£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

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