



Evening Menu

Small Plates

Grilled asparagus bruschetta, sundried tomato & olive tapenade, balsamic reduction & micro watercress (GFA)(VG)	£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)	£8.95
Ham hock , spring onion & pea terrine with fruit chutney and toasted sourdough (GFA)	£9.00
Red pepper humous , flatbread & Mykonos olives (VG)	£8.95

Mains

Barnsley lamb chop , Jersey royal & wild garlic potato cake with roasted carrot, spring greens & salsa Verde (GF)	£22.00
Pan seared seabass , roasted vine tomatoes, sautéed jersey royals with samphire & lemon caper butter (GF)	£22.00
Roasted vegetable, apricot and almond tagine , cous cous & harissa yoghurt (V)	£19.00
Marinated chicken, pepper skewer served with flatbread, gem lettuce, cous cous with onion, pepper, coriander and a dash of lemon juice, Tzatziki and pickled red onion	£19.50
Marinated Halloumi, pepper & tomato skewer served with flatbread, gem lettuce, cous cous with onion, pepper, coriander and a dash of lemon juice, Tzatziki and pickled red onion (V)	£19.50
Cider battered haddock & thick cut chips served with minted mushy peas and tartare sauce (GF)	£18.00

Burgers

Homemade Castle beef burger , 6oz patty, beef tomato, gem lettuce, gherkin, pickled red onion, spicy tomato chutney, served in a sesame seeded brioche bun (GFA)	£18.00
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)	
Crispy fried halloumi burger , beef tomato, gem lettuce, gherkin, pickled red onion, spicy tomato chutney, served in a brioche bun (V/GFA)	£17.95
(add cheese £1.00 and/or bacon £1.00)	£17.50
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

Dessert

Rhubarb & apple crumble served with vanilla ice cream or custard (V)(GF)(VGA)	£8.00
Lemon & elderflower posset served with vanilla homemade shortbread (GF)	£8.00
Dark chocolate, raspberry & Biscoff torte with coconut sorbet and raspberry coulis (VG)	£8.50
Three cheese board, Mature cheddar, Bath blue, driftwood goat cheese, 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

Children's menu

Cheese and tomato pizza (V)	£7.50
Chicken nuggets	£7.50
Cheese burger (GFA)	£7.50
Fish goujons	£7.50
Served with fries and a choice of baked beans peas or sweetcorn	
Crudités – Carrot and cucumber sticks with a red pepper humous	£5.00

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

