



## Evening Menu

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### Small Plates

Grilled asparagus bruschetta, sundried tomato & olive tapenade, balsamic reduction & micro watercress (GFA)(VG)	£9.50
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)	£9.50

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### Mains

<b>Barnsley lamb chop</b> , Jersey royal & wild garlic potato cake with roasted carrot, spring greens & salsa Verde (GF)	£22.50
<b>Pan seared seabass</b> , roasted vine tomatoes, sautéed jersey royals with samphire & lemon caper butter (GF)	£22.00
<b>Roasted vegetable, apricot and almond tagine</b> , cous cous & harissa yoghurt (V)	£19.00
<b>Marinated chicken skewer</b> served with flatbread, gem lettuce, cous cous, Tzatziki and pickled red onion	£20.00
<b>Halloumi, pepper &amp; tomato skewer</b> served with flatbread, gem lettuce, cous cous, Tzatziki and pickled red onion (V)	£19.50
<b>Cider battered haddock</b> & thick cut chips served with minted mushy peas and tartare sauce (GF)	£17.50

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### Burgers

<b>Homemade Castle beef burger</b> , 6oz patty, beef tomato, gem lettuce, gherkin, pickled red onion, spicy tomato chutney, served in a sesame seeded brioche bun (GFA)	£18.00
<b>Crispy fried buttermilk chicken burger</b> , beef tomato, gem lettuce, gherkin, pickled red onion and roasted garlic mayo served in a sesame seeded brioche bun (GFA)	
<b>Crispy fried halloumi burger</b> , 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
<b>All served with a side of skin on fries and beetroot slaw.</b>	



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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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## **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, 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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## **Children's menu**

### **Mains**

Cheese and tomato pizza (V)	£7.50
Chicken goujons	£7.50
Cheese burger (GFA)	£7.50

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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.

We do not do table service in the bar area so if you wish to order food please come up to the bar to order.

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