



Sunday Lunch

Gordal Olives, Chilli & Garlic (gf,ve) 4
Castle Inn Focaccia, Hummus, Oil and Dukkah (gfo,ve) 5
Pork & Chorizo Sausage Roll & Apple Sauce 5

Gazpacho of Isle of Wight Tomatoes, Ponzu & Whipped Feta (gf,ve) 9
Confit Creedy Carver Duck & Ale Rarebit & Pickled Walnuts 10
Salad of Pickled Peach, Roasted Fennel & Chicory (gf,ve) 10
Selection of Somerset Charcuterie, Tapenade & Focaccia (gfo) 12

Lager Battered Haddock, Beef Dripping Chips, Mushy Peas & Rapeseed Oil Tartare (gf) 19
Isle of Wight Aubergine Caponata, Golden Raisins, Pine Nuts and Crispy Shallots (gf,ve) 19
Market Fish of the Day, Cafe du Paris Butter & Buttered Greens (gf) M.P

Vegetable & Seed Roast, Spiced Apple Sauce & Sage (gf,ve) 19
Slow Cooked Belly of Sandridge Farm Pork, Stuffing & Apple Sauce (gf) 20
Roast Sirloin of Hereford Beef, Yorkshire Pudding & Horseradish (gfo) 22
Slow Cooked Shoulder of Frampton on Severn Lamb & Mint Sauce (for 2 to share) (gfo) 50

(All Roasts are served with Seasonal Vegetables, Beef Fat Roast Potatoes & Gravy)

Yorkshire Pudding (v) 2
Beef Fat Roast Potatoes 5
Glazed Bromham Carrots (gf,v,veo) 5
Buttered Cornish Potatoes (gf.v) 5

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option. Please advise of any special dietary requirements, or ask a member of the team for allergen information.