THE CASTLE INN



Sample Sunday lunch menu

Snacks Smoked Harissa Olives (GF)(VE) £4 House Focaccia & Oil (GFO)(VE) £5 Pork & Caramelised Onion Sausage Roll & Aioli £6

Starters

Jerusalem Artichoke Soup, Pickled Walnuts & Truffled Sourdough Crumb (GFO)(VEO) £9 Salt Baked Beetroot, Whipped Feta, Hazelnuts & Salsa Verde (GF)(VE) £9 Whipped Chicken Liver Parfait, Pickled Blackberries & Chicken Fat Brioche £11 Lightly Spiced Cornish Crab Cakes, Lemon & Lime Aioli £12

Mains

Lager Battered Haddock, Beef Dripping Chips, Rapeseed Oil Tartare & Pea Purée (GF) £19 Potato Rosti, Wild Mushroom, Fried Fenton Farm Egg, Taleggio & Cavolo Nero (GF)(VEO) £19 Pan Fried Fillet of Pollock, Creamy Leeks, Clams, Pancetta & Cider Sauce (GF) £28

All roasts are served with Seasonal Vegetables, Beef Fat Roast Potatoes and Gravy

Slow Cooked Belly of Local Pork & Apple Sauce (GF) £22 Roast Dexter Beef, Yorkshire Pudding & Horseradish (GFO) £22 Slow Roasted Shoulder of Lamb & Mint Sauce (GF) £24 Vegetable & Seed Roast & Apple Sauce (GF)(VE) £19

Sides Yorkshire Pudding (V) £2 Beef Fat Roast Potatoes (GF)(VEO) £5 Carrot & Swede Mash (GF)(VE) £5 Cauliflower & Broccoli Cheese (GF)(V) £6

Vegetarian (V) Vegetarian option (VO) Vegan (VE) Vegan option (VEO) Gluten free (GF) Gluten free option (GFO)

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.