



Sunday

Sourdough Crumpet, Marmite Rarebit & Bitter Garden Leaves (v) 6

Cornish Whitebait, Confit Lemon Aioli (gf) 7

The Castle Inn Bread Box, Herby Garlic & Blue Cheese Butters (gfo,v,veo) 6

Haggis Scotch Egg, Fruity Brown Sauce (gf) 12

Duck Liver Parfait, Walnut Loaf, Spiced Pear Chutney (gfo) 12

Cauliflower & Cave Aged Cheddar Soup, Pumpkin Seeds, Tarragon & Homemade Soda Bread (v,gfo) 12

Bath Soft Arancini, Tomato & Saffron (v,gf) 11

Jerusalem Artichoke, Pickled Pear, Chicory, Goats Curd (v,veo,gf) 11

Rare Roast Dexter Sirloin Beef, Yorkshire Pudding & Horseradish Ketchup (gfo) 26

Porchetta, Burnt Apple Sauce (gf) 24

Butternut & Lentil Wellington (gf,v,ve) 22

(Roasts are served with Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy - Vegan alternatives served with the Wellington) (gf,vo,veo)

The Castle Inn Battered Fish & Beef Dripping Chips, Mushy Peas or Curry Sauce, Rapeseed Tartar Sauce & Charred Lemon (gf) 20

The Castle Inn Burger, Smoked Cheddar, Burger Sauce, Caramelised Red Onion Marmalade, House Pickles & Beef Dripping Chips (gfo) 20

Cauliflower, Caramelised Purée, Roasted, Pickled, Raw, Golden Raisins & Walnuts (v,ve,gf) 22

Yorkshire Pudding (v) 2

Beef Dripping Roast Potatoes (gf,vo,veo) 6

Cauliflower & Broccoli Cheese (gf) 6

Glazed Carrots (gf,v,veo) 6

Hispi Cabbage, Truffle Aioli, Maple Granola (gf,v,veo) 6

Beef Dripping Chips (gf,vo,veo) 6

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.