



## The 'In Between' Menu

The Castle Inn Bread Box, Yeast Butter (gfo) 6

Sourdough Crumpet, Marmite Rarebit & Bitter Garden Leaves 6

Cornish Whitebait, Smoked Garlic Aioli (gf) 7

Haggis Scotch Egg, Fruity Brown Sauce (gf) 12

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

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

Cheese Toastie, Bath Soft, Cropwell Bishop Stilton, Cave Aged Cheddar, Caramelised Shallots & Marmite Rarebit with Manor Garden Pickles 16

Add Ham Hock +2

Fried Chicken & Waffle, Chilli, Chive & Linseeds (gf) 12

Manor Garden Sandwich, Root Vegetable Falafel, Chargrilled Garden Courgettes, Roasted Garden Onions & White Bean Hummus (v,ve,gfo) 16

Hand Cut Beef Dripping Chips (gf) 6

Fries (ve,gf) 6

Manor Garden Vegetables (v,veo,gf) 6

Snaffling Pig Pork Crackling (gf) 2.50

Two Farmers Crisps (v,veo,gf) 2.75

Salted - Cheese & Onion - Salt & Vinegar - Mushroom & Garlic

(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.