



Sunday Lunch

Marinated Olives (gf,v,ve) 4

Smoked Nuts (gf,v,ve) 4

Puffed Pork, Beetroot Ketchup (gf) 5

House Foccacia & Smoked Butters (gfo,v,veo) 6

Nduja Scotch Egg, Pickled Fennel, Dill & Confit Lemon Aioli (gf) 12

Castle Inn Soup of the Day with Sourdough (gfo,v,veo) 12

Beetroot Tarte Tatin, Horseradish & Watercress (gf,v,ve) 11 Add Chicken Liver +3

Crispy Artichoke Hearts, White Bean Hummus, Salsa Verde (gf,v,ve) 12

Confit Pork Belly with Apple Sauce (gf) 24

Roast Dexter Beef, Yorkshire Pudding & Horseradish (gfo) 24

Roasted Corn fed Chicken Supreme with Stuffing (gf) 24

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

(All roasts are served with Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy) (gf,vo,veo)

The Castle Inn Battered Fish & Beef Dripping Chips, Mushy Peas or Curry Sauce, Rapeseed Tartar Sauce & Charred Lemon (gf) 19

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

Cauliflower, Bath Soft Cheese, Honey Roasted Pear, Cherry Harissa & Aleppo Pepper Dukkah (gf,v,veo) 22

Yorkshire Pudding (v) 2

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

Cauliflower & Broccoli Cheese (gf) 6

Heritage Glazed Heritage Carrots (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.