THE CASTLE INN

Sunday Menu

Nibbles

Castle Inn Milk Bread, Marmite Butter (gfo,v,veo) 6
Gordal Olives (gf,ve) 6

Starters

Manor Estate Leek & Potato Soup, Cave Aged Cheddar Scone (gfo,veo) 12
Heritage Beetroot, Driftwood Goats Cheese, Walnuts (gf,v) 12
Smoked Cornish Mackerel, Cucumber, Horseradish, Rye (gf) 12
Pork & Stornaway Black Pudding Terrine, Pear, Truffled Bitter Garden Leaves, Almond (gf) 12

Mains

Rare Roast Hereford x Angus Sirloin Beef, Horseradish (gfo) 28
Salt Marsh Lamb Shoulder, Mint Sauce (gfo) 26
Kelmscott Farm Pork Loin Stuffed with Pork Sausage, Apple Sauce (gfo) 26
Crown Prince Squash & Lentil Wellington (v,veo) 24

(Roasts are served with Roast Potatoes, Manor Garden Greens, Glazed Carrot, Braised Red Cabbage, Cauliflower & Brocolli Cheese, Yorkshire Pudding & Gravy)

Fried Cornish Haddock, Ale Batter, Hand Cut Chips, Mushy Peas, Tartare Sauce (gf) 22

Sides

Yorkshire Pudding (v) 2
Fries (gf,v,ve) 6

A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience.

(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.