

THE CASTLE

Small plates

Buffalo Mozzarella, Nutbourne tomato, wild garlic pesto 6.5
Red Pepper hummus, toasted bloomer and crudités 5
Cod bites, proper tartar sauce, charred lemon 6.5
Deep fried breaded Camembert, Endive salad, Apple & Chilli chutney 7
Pork & Apple Sausages roll 4.5
Lamb & Apricot Happy Hens' Scotch egg 5.5
Ox Cheek Croquettes 7

Sharers

Charcuterie board: Suffolk Chorizo, Honey glazed Gammon, Coppa Ham, Buffalo Mozzarella, toasted bloomer, chilli butter, mini pickles, pickled onions 17
Baked Cornish Camembert: Sage & chestnuts, red endive & white chicory, sourdough (v) 13.5

Mains

Young's beer battered cod, Skin on chips, mushy peas, proper tartar sauce, Charred Lemon 15.5
Castle spring salad; 1 | *Add Chicken Breast 2*
Endive, lettuce, Radish Nutbourne tomatoes, Berlotti beans, sliced Avocado, Sweet Peppers, pesto dressing
Pan seared Chicken breast with Rosemary roasted mid potatoes, Tenderstem broccoli, crispy Leeks, Chorizo & Tomato sauce 12.5
Cumberland Sausage, crushed Jersey Royals, Tenderstem Broccoli, gravy 14.5
28 Day Aged Rib eye Steak, Skin on chips, grilled shallot, Hollandaise sauce 26

Sides

Skin on chips / Skinny fries / Curly fries 4
Mac 'N' Cheese 4
Grilled Tenderstem Broccoli 4

Pudding

Vanilla cheesecake, Passion fruit coulis 6.5
Sticky toffee pudding with caramel sauce, vanilla ice cream 6.5
Vegan chocolate brownie with walnuts, vegan toffee ice cream 6.5
Chocolate Mousse, Milk Chocolate chip cookie 6
Selection of ice cream; *Strawberry, chocolate, vanilla, toffee ice cream* 5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to be championing British farmers and producing fresh food sustainably

Tables of 6 or more are subject to a discretionary service charge of 12.5%

