

EVENING MENU

STARTERS

Chef's Soup, Artisan Bread £6 (v/gfa)
Creamy Truffle Polenta Cake, Cauliflower Mousse, Hazelnuts £8 (v/gf)
Gin Cured Salmon, Cucumber, Wasabi £11 (gf)
Slow Cooked Pork, Buckwheat, Crispy Pancetta £9.5
Beef Carpaccio, Garlic Oil, Parmesan, Rocket £14.5 (gf)
king Prawns, Garlic Butter, Toasted Sourdough £12 (gfa)

MAINS

Pan Fried Hake, Tomato & Chorizo Cassoulet, Spinach £18 (gf)
36 Hour Pork Belly, Parmentier Potatoes, Carrot, Caramelised Apple, Jus £18 (gf)
Confit Duck Leg, Dauphinoise Potato, Braised Red Cabbage, Jus £17.5 (gf)
Wild Mushroom Risotto, Truffle Oil, Rocket £17.5 (vg/gf)

HOME COMFORTS

Autumn Vegetable Stew , Herby Dumplings £16 (v)
Classic Beef Bourguignon, Crunchy Bread Bowl £19.5
Chicken & Leek Pie, Roasted Roots, Creamed Potato, Gravy £16
Battered Haddock, Tartar, Minted Peas, Fat Chips £16 (gf)

GRILL

Castle Burger, Brioche Bun, Bacon, Cheese, Fries, Slaw £15.5
Fillet Steak, Rocket, Winter Salad, Mushroom, Fat Chips £30 (gf)
Rib Eye Steak, Rocket, Winter Salad, Mushroom, Fat Chips £27 (gf)
Sirloin Steak, Rocket, Winter Salad, Mushroom, Fat Chips £23 (gf)
(Add a sauce £3, Bearnaise, Blue Cheese or Peppercorn)

SIDES

Dirty Fries £5 Bucket of Chips £4 Winter Root Veggies £4
Skin On Fries £4 Steak Sauce £3 Winter Salad £4

V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Option
Available *Please let a member of the team know upon ordering if you have any
dietary requirements or allergies*