

THE CASTLE INN

SMALL PLATES

HOMEMADE BREADS £4

brioche • focaccia • flavoured butter

HOMEMADE LEBANESE HUMMUS £5

ras el hanout • flatbreads • pomegranate

MARINATED OLIVES £3

lemon • chilli • garlic

CRISPY SALT AND PEPPER SQUID £4

lemon mayonnaise

HAGGIS SCOTCH EGG £6

watercress • chutney

BUTTERMILK FRIED CHICKEN STRIPS £6

jalapeno mayo • lime

VENISON & JUNIPER PASTY £5

brown sauce

STARTERS

PAN FRIED BEETROOT GNOCCHI £7

pesto • butternut squash purée • beetroot soil

COURGETTE CARPACCIO £7

shaved fennel • mint gremolata • orange • rocket

LOCALLY SMOKED SCOTTISH SALMON £8

avocado • charcoal • nasturtium • pear

CHESTNUT MUSHROOM PATE £7

sourdough toast • pickled radish • tarragon

WILD BOAR & RED WINE ARANCINO £7

celeriac purée • pickled red cabbage

SOUP OF THE DAY £6

toasted sourdough

MAINS

CONFIT DUCK LEG £18

merguez sausage • braised pork belly • cassoulet

BEETROOT & SQUASH FILO TART £13

cauliflower purée • rainbow chard

ROAST HAKE FILLET £16

butter beans • chorizo • fennel • saffron • cherry tomatoes

CHESTNUT BOURGUIGNON PIE £13

olive oil champ • crispy red kale

ROAST CHICKEN SUPREME £15

pea & pancetta hash • creamed leeks • veal jus

BRAISED LAMB SHOULDER £20

dauphinoise potatoes • cavolo nero • anchovy • pea purée

SPRING PESTO RIGATONI £12

confit cherry tomatoes • olives • chilli

6oz BRITISH BEEF BURGER £14

seeded brioche bun • fries • bacon • monterey jack cheese

WHOLE ROAST BLACK BREAM £15

stuffed with lemon and rosemary • pepperonata • salsa verde

DEEP FRIED GOAT'S CHEESE BURGER £13

seeded brioche bun • confit tomato • red onion marmalade • fries

ALE BATTERED HADDOCK £14

triple cooked chips • pea purée • tartare sauce

6oz FILLET STEAK £25

triple cooked chips • confit tomato • watercress • Café de Paris butter

6oz LOCAL VENISON BURGER £16

seeded brioche bun • celeriac remoulade • beetroot chutney • fries

SIDES

green beans & kale, toasted almonds £4 • skinny fries, aioli £3
thyme roasted carrots & beetroot £4 • extra virgin olive oil mash
£4 • tomato, rocket & mozzarella salad £4

SANDWICHES

Monday-Friday 12pm-5pm

Served on toasted ciabatta with fries and salad

AVOCADO, MOZZARELLA, CONFIT TOMATO, BASIL MAYO £9

PROSCIUTTO, FIG JAM, GOAT'S CHEESE, ROCKET, BALSAMIC REDUCTION £10

HONEY ROAST SALMON, MUSTARD, DILL, WATERCRESS £9

DESSERTS

WARM CHOCOLATE AND HAZELNUT BROWNIE £6

honeycomb • chocolate sauce • vanilla ice cream

VEGAN PEAR TART £7

salted caramel ice cream

STICKY TOFFEE PUDDING £7

butterscotch sauce • candied walnuts • vanilla ice cream

RHUBARB & ROSE CRUMBLE £7

shortbread crumb • custard

RASPBERRY PANNA COTTA £7

passion fruit • toasted coconut

SELECTION OF NORTHERN BLOC ICE CREAMS AND SORBET £2 / SCOOP

Madagascar bourbon vanilla • raspberry & sorrel sorbet • roasted strawberry • chocolate and orange blossom (ve) • espresso • hazelnut and tonka bean • peanut chip (ve) • caramel sea salt (ve) • grapefruit and bergamot sorbet (ve)

AWARD WINNING BATH CHEESES £8

Bath Blue • Wookey Hole Cheddar • Bath Soft • Miller's crackers • house chutney