



THE  
CASTLE INN  
PUB & DINING



*GLUTEN FREE WINTER MENU*

## *Bar Snacks & Small Plates*

<b>Proper pork scratchings</b> , seasoned with fennel seed and smoked paprika	2.95
<b>House green pitted olives</b> (VE)	3.75
<b>Smoked ham and mature cheddar croquette</b> , gherkin ketchup, baby watercress	7.25

### *To Start*

<b>Winter vegetable and wild mushroom broth</b> , smoked celeriac, white beans, gluten free bread (V)	5.95
<b>Duck liver parfait</b> , spiced pear chutney, chervil, gluten free bread	7.75
<b>Wild mushroom terrine</b> , pickled shimeji mushrooms, red veined sorrel, black garlic crumb, gluten free bread (V)	7.75
<b>Cumberland scotch egg</b> , English mustard mayo	8.50
<b>Signature prawn cocktail</b> , romaine lettuce, shaved fennel and pickled apple	9.50
<b>Baked Camembert to share</b> , thyme scented blossom honey, gluten free bread (V)	15.95

### *From the Farms, Fields & Shores*

<b>Warm winter Waldorf salad</b> , roasted squash wedges, grilled radicchio, red grapes, pickled celery, Williams pear, local blue cheese, pumpkin seeds (**)	13.95
<b>Fish and chips</b> ; crisp battered haddock, garden herb crushed peas, homemade tartare sauce, triple cooked chunky chips	15.75
<b>Prime British beef burger</b> , house burger sauce, smoked bacon jam, Red Leicester, butterhead lettuce, skin on fries <i>Upgrade to triple cooked chips £1</i>	15.95
<b>Venison cottage pie</b> , neeps and tatties, redcurrant jelly, beef fat roasted carrot, winter greens	16.25
<b>Cornish crab cake</b> , baked sea bass fillet, lobster and caviar cream sauce, winter greens	17.95
<b>Dry-aged pork belly</b> , pressed potato terrine, winter greens, apple fondant, smoked pumpkin puree, Madeira and truffle gravy	19.50

## From the Grill

<b>7oz grass-fed fillet tail minute steak</b> <i>served medium rare</i>	21.95	<b>Whole butterflied sea bass</b>	21.50
<b>12oz bone in dry-aged ribeye steak</b>	31.95	<b>Oak-smoked celeriac steak (VE)</b>	14.50
<b>Oak-smoked half Goosnargh chicken</b>	17.95		

*Served with skin-on-fries, fennel and apple slaw, pickled red onion and watercress salad, alongside your choice of sauce.*

*Upgrade to triple cooked chips £1*

*Add an extra sauce: triple peppercorn sauce £2, chicken fat gravy £2, Madeira and truffle gravy £2  
fermented scotch bonnet mayo (V) £1, garlic and herb butter (V) £1*

### Perfect Sides

Butterhead lettuce, parsley and garlic dressing (VE)	3.50
Braised red cabbage with spiced apple (VE)	3.50
Star anise and beef fat roasted carrots, fresh horseradish	3.95

### Potatoes

Skin-on-fries (V)		3.50
Triple cooked chips (V)		4.50

### Sandwiches

*Available Monday - Saturday lunchtime (excluding Bank Holidays)*

<b>Salt beef sandwich</b> , horseradish cream, pickled red onions, chicken fat gravy, served on gluten free bread	9.95
<b>Fish finger sandwich</b> , tartare sauce and watercress on gluten free bread	9.25

## Desserts & Cheeses

<b>Apple and rhubarb crumble</b> , custard ice cream (**)		6.50
<b>Rum and raisin coconut crème brûlée</b> , mango sorbet (VE)		7.50
<b>Sticky toffee pudding</b> , salted caramel sauce, banana ice cream (V)		6.95
<b>Black forest mousse</b> , chantilly cream, boozy cherries, dark chocolate shavings (V)		8.95
<b>Choice of artisan ice-creams, gelatos and sorbets</b> ; vanilla, chocolate, salted caramel, espresso, banana, custard, pistachio, blackberry gelato (VE), lemon sorbet (VE), mango sorbet (VE)	per scoop 1.75 3 scoops 4.95	
<b>Artisan cheese selection</b> , accompanied with spiced pear chutney, fresh apple and gluten free bread	2 pieces 9.50 4 pieces 15.00	

*See overleaf for allergen information.*

## *Allergens, Intolerances & Dietary Information*

**(V)** = Vegetarian dish

**(VE)** = Vegan dish

**(\*\*)** = Dish can be adapted to vegan on request

### **GREEN PLATE POLICY**

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food will be served on a green plate.

**Please do not consume anything not served on a green plate.**