



Outdoor Menu

Our full summer menu will be launching May 17th - bookings now being taken

Fritto misto; fried calamari, king prawns and whitebait, lemon aioli, parsley, lemon 8.00

Mains

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| The Castle burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin -on fries | 13.50 |
| Add smoked streaky bacon | 1.50 |
| Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo | 13.95 |
| Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve) | 12.95 |
| Butcombe Original beer-battered fish and chips, minted peas, tartare sauce | 14.50 |
| Lobster roll; lobster, crème fraiche, dill, preserved lemon | 17.50 |
| Roast mackerel Caesar salad, Parmesan, anchovies, croutons | 9.95 |
| Basket of hot wings – Butcombe beer BBQ glazed Creedy Carver chicken wings | 6.50 |
| Steamed River Fowey mussels, leek, cider and bacon sauce, fries | 12.50 |
| Grilled Cornish lobster; garlic and herb butter, fries and summer salad | (half/whole) MP |

Flatbread Pizza

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| British cured meats; air dried ham, prosciutto, salami, rocket | 11.95 |
| Buffalo mozzarella, basil pesto, sun-blushed tomato (v) | 10.50 |
| Flat mushroom, red onion, rosemary, Parmesan, truffle (v) | 10.95 |
| Ham hock, red onion, chilli, roasted pineapple | 11.95 |
| Free-range chicken, flat mushroom, thyme, Parmesan | 11.95 |

Sides

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| Pub chips or skin-on fries (ve) | 3.95 | Three cheese mac n cheese, Parmesan crumb (v) | 3.95 |
| Courgettes and tenderstem broccoli, lemon vinaigrette (ve) | 4.50 | Grilled corn on the cob, chilli butter (v) | 3.50 |

Sundaes

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| Sticky toffee - rum and raisin ice cream, toffee sauce, sticky toffee pudding, pretzels (v) | 6.50 |
| Strawberry and cream - strawberry sorbet, Chantilly cream, lemon curd, pistachio shortbread (v) | 6.50 |
| Chocolate brownie - stout ice cream, chocolate sauce, brownie bits, chocolate wafer (v) | 6.50 |

Nearly full?

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| Classic affogato; vanilla ice cream, espresso, little shortbread | 4.50 |
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Food for thought (50p from every sale of this dish will be donated to *The Burnt Chef Project*)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful.

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Sparkling Wine

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| Veuve Clicquot Brut Rosé NV, France | Bottle 69.00 |
| Veuve Clicquot Yellow Label Brut NV, France | Bottle 65.00 |
| Coates & Seely Bretagne Brut Reserve, England | Bottle 45.00 |
| Belstar Prosecco NV, Italy | Bottle 29.00 125ml 5.65 |

Rosé Wine

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| Conto Vecchio Pinot Grigio Blush, Italy | Bottle 20.00 250ml 7.20 175ml 5.25 |
| The Bulletin Zinfandel Rose, USA | Bottle 21.00 250ml 7.60 175ml 5.50 |
| Lafage Miraflores Roussillon Rosé, France | Bottle 27.00 |

White Wine

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| Mas Puech Picpoul de Pinet, France | Bottle 23.00 |
| La Maglia Rosa Pinot Grigio, Italy | Bottle 21.00 250ml 7.60 175ml 5.50 |
| Jean Defaix Chablis, France | Bottle 34.00 |
| Valdivieso Sauvignon Blanc, Chile | Bottle 22.00 250ml 7.95 175ml 5.75 |
| Charles Smith Kung Fu Girl Riesling, USA | Bottle 29.00 |
| The Paddock Chardonnay, Australia | Bottle 20.00 250ml 7.20 175ml 5.25 |
| Journey's End SV Chardonnay, South Africa | Bottle 30.00 |

Our favourite

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| Johnson Estate Sauvignon Blanc | Bottle 26.00 250ml 9.40 175ml 6.80 |
| Marlborough, New Zealand - passionfruit and grapefruit | |

Red Wine

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| Valdivieso Merlot, Chile | Bottle 22.00 250ml 7.95 175ml 5.75 |
| Castillo Clavijo Rioja Crianza, Spain | Bottle 24.00 250ml 8.65 175ml 6.30 |
| Ironstone Zinfandel, South Africa | Bottle 32.00 |
| The Paddock Shiraz, Australia | Bottle 20.00 250ml 7.20 175ml 5.25 |
| Spy Valley Pinot Noir, New Zealand | Bottle 35.00 |
| Journey's End SV Shiraz, South Africa | Bottle 36.00 |

Our favourite

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| Tilia Malbec | Bottle 25.00 250ml 9.00 175ml 6.55 |
| Mendoza, Argentina - plum, blackberry and dark chocolate | |