



Snacks

Wild mushroom and truffle arancini, vegan aioli (ve)	6.50	Seafood fritto misto, soy and chilli sauce	7.50/12.50
'Kentucky fried pheasant', herby mayo	6.95	Castle sausage roll and condiments (T)	6.50

Pub Snacks Board - share all four 22.95
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Starters

Wiltshire ham hock and confit chicken terrine, salad cream, chicken crackling, cornichons, grilled sourdough	8.25
Chalk Stream Farm trout with a Cotswold Gin and beetroot cure, 'nicoise salad' with orange segments and capers	7.95
Masala-spiced carrot tart, crispy chickpeas, coriander chutney, coconut yoghurt, pink pickled onions (ve)	7.50
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter	6.50

To share: Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v) 19.95
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Flatbread Pizza

Our pizzas are topped with passata sauce, mozzarella and Cheddar

Prosciutto, salami, coppa, pineapple, dressed rocket	11.95
Buffalo mozzarella, basil pesto, sun-blushed tomato (v)	9.95
Pepperoni, 'nduja, red chillies, jalapenos	12.95
Chicken, flat mushroom, red onion, rosemary, Parmesan, truffle	12.95
King prawn, rocket, garlic, chilli	12.95

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.95
The Castle burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	14.25
Add smoked streaky bacon	1.50
Wiltshire 10oz gammon steak, pub chips, Clarence Court eggs, pineapple, piccalilli (T)	14.50
Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta, kale slaw salad, corn on the cob (T)	13.95
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Castle pie of the day, greens, your choice of mash or chips (T)	14.50
Pumpkin and ricotta tortelloni, Crown Prince squash, kale, sage, pumpkin seeds, veggie Parmesan (v)	14.50
Grilled aubergine, baba ganoush, mushroom roasted celeriac, pearl barley, kale and pecan pesto (ve) (T)	12.95
Brixham Market fish of the day, tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	16.50
Stokes Marsh Farm 28 day dry-aged bavette steak (served medium-rare), garlic butter, pub chips, vine tomato, flat mushroom, Dorset watercress	17.95

Sides

Pub chips or skin-on fries (v) (T)	4.25	Grilled corn on the cob, chimichurri, Parmesan (v) (T)	5.50
Three cheese mac n cheese, Parmesan crumb (v) (T)	5.50	Butcombe beer-battered onion rings (T)	3.95
Bacon and avocado salad, blue cheese dressing (T)	5.95	Roasted Crown Prince squash, kale and pecan pesto (ve)	4.50

(T) These dishes are available to take away and enjoy at home.

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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.

Puddings & Cheese

Triple chocolate brownie, chocolate sauce, mint choc chip ice cream, waffle cone (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.25
Cheddar Valley strawberries, vegan cheesecake, strawberry sorbet (ve)	6.50
Almond crumble, autumn plums and apples, vanilla ice cream or custard (v)	for one 6.25 / for two to share 8.75
Castle cheeseboard, apple and cider chutney, cornichons, candied nuts, crackers (v)	9.95

Nearly full?

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.50
Food for thought (50p from every sale of this dish will be donated to <i>The Burnt Chef Project</i>)	
Little warm Nutella doughnuts (v)	4.25
Selection of Granny Gothards ice creams and sorbets (v,veo)	per scoop 1.95



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

