



THE CASTLE INN

SUNDAY

Bloody Mary 8.50 / Virgin Mary 4.10

Snacks to share

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 kcal) 15.95

Starters

Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough (713 kcal) 8.50

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 kcal) 8.25

Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal) 7.95/14.50

Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal) 6.95

Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal) 8.50/13.50

Severn & Wye smoked mackerel, chicory, new season potatoes, Clarence Court egg, horseradish dressing (507 kcal) 8.50

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy.

Rump of Hereford and Angus beef (served medium-rare), braised beef shin nugget, horseradish sauce (1432 kcal) 18.95

Try this with our best-selling and Bristol-born brew; Butcombe Original beer

Leg of West End Farm high welfare pork, crackling, baked apple sauce (1360 kcal) 15.95

Castlemead Farm free-range chicken, sage and onion sausage meat stuffing, bread sauce (1555 kcal) 16.95

Go Big! All the meats with all the trimmings.... (1720 kcal) 22.95

Our roasted mushroom, five bean and kale Wellington, vegan gravy (ve) (1512 kcal) 13.25

Whole roasted Castlemead Farm free-range chicken to share (3755 kcal) 60.00

Served family style, with all the trimmings and unlimited red wine gravy!

Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal) 16.95

The Castle Inn beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal) 15.95

Brixham crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon (951 kcal) 15.50

Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) (753 kcal) 13.95

Sides

Thick cut pub chips (v) (644 kcal) 4.25 Maple roast carrots, chimichurri (v) (410 kcal) 4.50

Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) 4.95 Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal) 3.95/5.50

Ultimate cauliflower cheese, thyme crumb (v) (457 kcal) 4.95 New season potatoes, mint butter (v) (647 kcal) 4.50

Roast potatoes, grilled chorizo, saffron mayo (826 kcal) 5.95 Spring greens, garlic butter (v) (238 kcal) 4.50



Scan the QR
code to order
and pay on
your device

Team Rewards - 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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.
Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



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

Puddings & Cheese

| | |
|---|-------------------------------|
| White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal) | 6.95 |
| Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal) | 6.50 |
| Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal) | 6.95 |
| Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (v) (537 kcal) (531 kcal) (956 kcal) | for one 7.50 / to share 11.95 |
| <i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i> | 100ml 6.95 |
| Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal) | 6.75 |
| Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal) | per scoop 1.95 |

The Castle Inn Cheese Plate

| | |
|--|------|
| Wookey Hole cave-aged Cheddar, Ragstone goats' cheese, Cropwell Bishop Stilton | 9.95 |
| Served with caramelised onion and apple chutney, cornichons, crackers (v) (606 kcal) | |
| <i>Try a glass of Cockburn's port to go with your cheese</i> | 4.50 |

| | |
|--|------|
| Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal) | 4.50 |
|--|------|

Food for thought; 50p from every sale of this dish will be donated to 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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

| | | | |
|-------------------------------|------|---|------------|
| Espresso Martini | 8.50 | Limoncello | 50ml 9.70 |
| Bulleit Bourbon Old Fashioned | 9.00 | Grenat Maury Lafage - red dessert wine | 100ml 5.95 |
| Classic Negroni | 9.50 | Valdivieso Eclat Botrytis Semillon - white dessert wine | 100ml 6.95 |

Illy Coffee, Classico blend (v)

| | |
|---|---------------------------|
| Dairy-free milks available | |
| Americano | 2.60 |
| Latte (133 kcal) | 3.20 |
| Cappuccino (120 kcal) | 3.20 |
| Espresso | Single 1.50 / Double 2.25 |
| Flat white (95 kcal) | 3.10 |
| Black Forest 'Monbana' hot chocolate (403 kcal) | 4.00 |
| 'Monbana' hot chocolate (272 kcal) | 3.50 |
| Mocha (221 kcal) | 3.50 |

Canton Teas, Bristol (v)

| | |
|-----------------------------|------|
| English breakfast (32 kcal) | 2.50 |
| Chamomile | 2.75 |
| Earl Grey | 2.75 |
| Jade Tips green | 2.75 |
| Lemongrass and ginger | 2.75 |
| Peppermint | 2.75 |
| Red berry and hibiscus | 2.75 |
| Wild rooibos | 2.75 |

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...

