

# **LUNCH**

#### **Snacks to share**

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

# Sandwiches

Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal)	10.95
Allotment wrap – roasted cauliflower, rainbow slaw, red pepper hummus, vine tomato, pink onions, chimichurri (ve) (539 kcal)	$\boldsymbol{6.95}$
Add fried halloumi (750 kcal)	2.00
$Ultimate\ cheese\ sourdough\ to astie-Wookey\ Hole\ cave-aged\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ and\ mustard\ (v)\ {\tiny (958\ kcal)}$	8.95
Brixham fish finger brioche roll – Butcombe Gold beer-battered fish, tartare sauce, vine tomato, gem lettuce (672 kcal)	$\boldsymbol{9.50}$
Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal)	9.50

### The Castle Inn Ploughman's

Wiltshire ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sausage roll, caramelised apple chutney, 14.95 pickled onion and egg, cornichons, sourdough, Netherend Farm butter  $(1031\ kcal)$ 

### Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	12.95/16.95
The Castle Inn beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal)	15.95
Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) (753 kcal)	13.95
West End Farm gammon steak, thick cut chips, Clarence Court eggs, pineapple, piccalilli (1008 hcal)	14.95
Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 kcal)	14.50
Try this with our award winning and Bristol-born brew; Butcombe Stateside session IPA, 4.2% abv	
Chalk Stream Farm trout fishcakes, watercress sauce, greens, grilled spring onions, poached Clarence Court egg (648 kcal) (1115	kcal) <b>8.95/14.95</b>
Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 hcal)	12.95
Add flat-iron chicken thigh (778 kcal)	2.00
Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal)	9.50
Add breaded free-range chicken (505 kcal)	2.00
Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) (560 kcal)	9.95

## Sides

Thick cut pub chips (v) (644 kcal)	4.25	Spring leaves, watercress and radish salad (ve) (91kcai	<b>4.50</b>
Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal)	4.95	Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal)	3.95/5.50
Three cheese mac n cheese, thyme crumb (v) $_{(827kcal)}$	5.95	New season potatoes, mint butter (v) $_{(647  kcal)}$	4.50
Butcombe beer-battered onion rings (603 kcal)	3.95	Spring greens, garlic butter (v) (238 kcal)	4.50



Scan the QR code to order and pay on your device

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of out team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info -





#### **Puddings & Cheese**

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
$Apple\ and\ rhubarb\ almond\ crumble,\ vanilla\ custard\ or\ vanilla\ ice\ cream\ (v)\ {\tiny (537\ kcal)\ (531\ kcal)\ (956\ kcal)}$	for one 7.50 / to share 11.95
This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine	$100ml\ 6.95$
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

- 1	The Castle Inn Cheese I late	
	Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	9.95
	Served with caramelised onion and apple chutney, cornichons, crackers (v) (606 hcal)	
	Try a glass of Cockburn's port to go with your cheese	4.50

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

4.50

6.95

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)



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 Limoncello Please refer to the drinks

Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine menu for full price list

Classic Negroni Valdivieso Eclat Botrytis Semillon white dessert wine

Illy Coffee, Classico blend (v)			Canton Teas, Bristol (v)	
Dairy-free milks available			English breakfast (32 kcal)	2.50
Americano		2.60	Chamomile	2.75
Latte (133 kcal)		3.20	Earl Grey	2.75
Cappuccino (120 kcal)		3.20	Jade Tips green	2.75
Espresso	Single 1.50 / Double	e 2.25		
Flat white (95 kcal)		3.10	Lemongrass and ginger	2.75
Black Forest 'Monbana' hot cho	colate (403 kcal)	4.00	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)		3.50	Red berry and hibiscus	2.75
Mocha (221 kcal)		3.50	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...

