

The Castle Inn

STARTERS

Soup of the Day

Roast Plum Tomato and Garlic Soup, Pesto Croûton

£4.50

Slow Braised Belly Pork

Baked Apples, Smoked Celeriac Purée & Pork Braising Jus

£7.75

Warm House Smoked Salmon & crayfish Raviolis

Truffle Oil Foam

£8.95

Twice Baked Goats Cheese Soufflé

Pickled Wild Mushroom, chive and Balsamic dressing

£6.95

Pan Seared West Coast Scallop

English Asparagus Salad, Fennel Purée & Pesto Dressing

£10.50

Home Baked Bread & Flavored Butter

MAINS

Pan Seared Turbot

Braised Pakchoi, sauté Purple Broccoli, Pomme Anna & Red Wine Butter Sauce

£17.95

Pan Fried Monkfish Medallion

Herb Polenta, Buttered Samphire Lime & Coconut Cream Sauce

£17.50

Roast Rabbit Saddle

Filled with Smoked Bacon, Fondant Potato, Ratatouille, Carrot Dariolle & Port Jus

£16.95

Slow Braised Lamb Shoulder

Truffle Pomme Puree. Carrot Mousse, braised Red Cabbage & lamb Brasing Jus

£16.25

Wild Mushroom & Chestnut Bourguignon Pie

Roasted Root Vegetables & Lane Cottage Salad Leaves

£13.75

DESSERTS

Grand Marnier Flavoured Dark Chocolate Mousse

Cinnamon Short Bread and Fruit Compote

£6.25

Traditional Glazed Lemon Tart

Orange Sorbet and Lemon Marshmallow

£6.50

Warm Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

£5.95

Ice Cream £4.50

Served in a Brandy Basket With Raisin Puree

Cheese Selection

Dorstone

Blue Monk

Finn

Dutch Mistress

Shropshire Blue

Oak Smoked Hereford

Served with Cheese Biscuits, Home-made Oat Cake and Apple & Raisin Chutney

3 cheeses £6.50

6 Cheeses £11.95

Some of our dishes may contain allergens A list of the allergens is available upon request

All dishes are subject to availability