

Our food is cooked on the premises using fresh ingredients and local suppliers where possible, and we use local organic free-range eggs.

STARTERS

Nachos with melted cheese, jalapenos & guacamole (v) 5.95

Today's vegan or veggie **Soup** with farmhouse bread (v) 4.95

Our own **Chicken Liver & Brandy Pâté** with pickled gherkins & toast 6.75

Whole baked **Camembert** with ciabatta toast. Perfect to share (or not) (v)
12.50

Deep fried **Whitebait** sprinkled with chilli, served with tartare sauce, 6.75

Chestnut Mushrooms sautéed in garlic butter served on toast (v) 6.75

MAINS

Fresh haddock **Fish & Chips** in beer batter with mushy peas & fries 12.50

Grilled **Lamb's Liver**, smoked bacon, mash & onion gravy 12.50

Steak & Kidney Pudding with rich Castle gravy & peas 14.75

Chargrilled **Prime Sirloin**, garlic butter, chunky chips & grilled tomato 19.95

Grilled **Berkshire Pork Sausages** with mash & onion gravy 9.50

Three **Free Range Egg Omelette** served with toast 6.75
Add cheese, tomato or smoked ham 1.50 each

Full English Breakfast, 2 fried eggs, 2 rashers of bacon, Berkshire pork sausages, sautéed mushrooms, baked beans, chips or hash browns 9.95

Our classic Italian **Lasagne** with rich ragu, served with garlic ciabatta 10.50

Creamy mushroom **Tagliatelle** topped with grated parmesan cheese (v)

Grilled **Corn-fed Chicken Escalope**, guacamole, fries & salad 12.50

The Castle Curry mild root vegetable & coconut milk curry with Garam Masala & coriander, Basmati rice (Vegan) 11.50

Roasted butternut squash **Salad** with red peppers, red onions, toasted seeds & feta cheese (V) (Vegan on request) 9.95
Add a grilled chicken escalope for 5.00

SIDES

Skinny fries, garlic ciabatta 2.50

Green salad, mixed salad, peas, sweet potato fries 3.75

Chef's Summer Set Menu

2 courses £12, 3 courses £15

Starters

Fresh garden **pea & coconut soup** with Farmhouse bread V

Deep fried **whitebait** sprinkled with a dash of chilli served with homemade tartare sauce

Our own smooth **chicken liver & brandy pate** with pickled gherkins & toast

Roasted butternut squash **salad** with red peppers, red onion, tomatoes, avocado and feta cheese V

Mains

Our own smoked haddock, cheddar & spinach **fishcake** with dill mayonnaise

The classic Italian favourite, homemade **Lasagne** served with garlic bread

Pan fried breaded **Chicken Escalope** served with a green salad or chips

Two Grilled **Berkshire Pork Sausages**, mash and onion gravy

Borlotti Bean, pistachio & coriander **Burger** in our homemade vegan bun with beetroot caviar, pickles, crisp iceberg & chips (Vegan)

Desserts

Apple crumble pie served with custard

Vanilla cheesecake with raspberry sauce

Trio of ice cream – vanilla, strawberry & chocolate

Castle Burgers 12.50

Served in our homemade brioche bun with homemade ranch sauce, chopped salad & sweet pickles, served with skinny fries.
Sweet potato fries (supplement 2.00)

Chargrilled 100% beef patty
with smoked back bacon & melted cheese

Buttermilk chicken
with smoked back bacon & melted cheese

Veggie Burger (Vegan)
Borlotti Bean, pistachio & coriander burger in our homemade vegan bun with beetroot caviar, pickles, crisp iceberg & chips

Sandwiches

served with skinny fries sweet potato fries
(supplement £2.00)

Posh Bacon Butty 6.95
Smoked back bacon in a brioche bun, fried egg, cheddar cheese and chipotle ketchup

The Italian Job 9.75
Breaded chicken escalope Milanese, sliced plum tomato & mozzarella,
fresh basil in a toasted ciabatta roll

The Cricket Bat 9.75
Smoked pulled pork, smoked ham, sweet pickles & melted cheese in a crunchy buttery panini

The Green 8.75
Smashed avocado, roasted peppers, smoked paprika mayo,
sautéed field mushrooms, toasted ciabatta roll, (v)

The French One 8.75
Traditional Croque Monsieur: smoked ham & melted Gruyère cheese, toasted

Gratuities are distributed to the staff and are at your discretion. We add a 12.5% discretionary service charge to all group and private hire bookings.
Please inform us of any food allergies. A gluten-free menu is available on request. We use nuts in some dishes and therefore cannot guarantee a nut free environment.

Wines

House Wines - exceptional value, great wines, perfect for drinking on their own or with food

	175ml	250ml	Carafe 500ml	Bottle
White - 2018 Cintila, Portugal	4.50	6.30	12.65	18.75
Rosé - 2018 Cintila, Portugal	4.50	6.30	12.65	18.75
Red - 2017 Cintila, Portugal	4.50	6.30	12.65	18.75

SPARKLING	125ml			
NV Prosecco, Amata, Italy	6.50			28.00
NV Champagne Bernard Remy, Brut Carte Blanche	9.00			45.00

WHITE	175ml	250ml	Carafe 500ml	Bottle
2017 Vermentino/Sauvignon Blanc, Chevanceau, France	4.75	6.80	14.00	19.75
2018 Pinot Grigio, Novita, Italy	5.25	7.50	14.65	22.00
2018 Chenin Blanc, Swartland Winery, South Africa	6.00	8.00	16.50	23.00
2018 Chardonnay Unoaked, Berton Vineyard, Australia	6.50	8.50	17.00	25.00
2018 Sauvignon Blanc, Bishop's Leap, New Zealand	7.00	9.50	19.00	28.00
2017 Sancerre Domaine Merlin-Cherrier, France				35.00

ROSE				
2018 Zinfandel Blush, Puglia, Italy	5.65	7.50	15.00	22.50
2018 Côtes de Provence, Cuvée Henri Fabre, France	7.00	9.50	19.00	28.00

RED				
2017 Grenache/Mourvèrde, Chevanceau, France	5.00	6.50	13.50	19.50
2017 Tempranillo, Mesta, Organic, Spain	6.00	7.50	15.00	22.00
2017 Shiraz/Grenache Côtes du Rhone, France	6.50	8.50	17.00	25.00
2017 Merlot Reserva, Vina Echeverria, Chile	7.00	9.00	19.00	27.00
2018 Malbec, Petit Verdot, Chile	7.50	9.75	19.50	28.00
2017 Pinot Noir, Réserve Spéciale, Bertrand, France				30.00

LOW ALCOHOL ALL 0.5% ABV	125ml	175ml	250ml	Bottle
Rawson's Retreat Sparkling Chardonnay / Pinot Noir	3.00			17.50
Rawson's Retreat Semillon / Chardonnay		3.85	5.50	16.00
Rawson's Retreat Cabernet Sauvignon		3.85	5.50	16.00

FORTIFIED	100ml			Bottle
2013 Late Bottled Vintage Port, Barros, Portugal	6.00			44.00

Hot Drinks

Espresso	2.50
Double espresso	3.50
Cappuccino	2.75
Macchiato	2.75
Latte	2.50
Filter coffee	2.20
Americano	2.20
Mug of Builder's tea	1.95
Peppermint tea	2.20
Chamomile tea	2.20
Cadburys Hot Chocolate	2.20

Coming up at the Castle

Back to School Quiz
Wednesday 18th September

Greatest Hits Music Quiz
Saturday 5th October

Book today or visit
www.thecastlenewbury.com

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