

**Breakfast & Brunch
served till 12pm**

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Full English Breakfast 9.95

Fried or scrambled egg, local breakfast sausage, smoked back bacon, beans & chips or hash browns, toast.

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Eggs, bacon & mushrooms 6.95

Free range eggs (2), fried, poached or scrambled with smoked bacon & sautéed mushrooms, toast

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**American style blueberry
pancakes 7.50**

with maple syrup

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**Two eggs omelette & toast
5.75**

Add sautéed mushroom, smoked ham, Cheddar cheese or tomato for £1.50 each

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Scottish smoked salmon 9.75

With smashed avocado & farmhouse bread

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Egg Benedict 8.95

Toasted brioche bun, topped with your choice of smoked salmon, smoked ham or spinach topped with classic Hollandaise sauce (v)

The Castle on Sunday

STARTERS

Soup 4.95

today's vegan or veggie soup with farmhouse bread (v)

Pâté 6.75

our own smooth chicken liver & brandy pâté with pickled gherkins & toast

Souffle 8.95

Devon crab & cheddar cheese soufflé

MAINS

The Castle Salad 9.95

Roasted butternut squash, red peppers, red onions & feta cheese salad, toasted seeds (V) (Vegan on request)

Lasagne 10.50

The classic Italian dish with rich ragu, served with garlic ciabatta

Sea Bream 15.50

Grilled sea bream fillet, lemon butter with capers, creamy mash

Curry 11.50

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

CASTLE FAVOURITES

Whitebait 6.75

deep fried, sprinkled with chilli, served with homemade tartare sauce

Camembert 12.50

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

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Fish & Chips 12.50

fresh haddock in beer batter, mushy peas & fries

Liver & Bacon 12.50

Grilled lamb's liver, smoked bacon, mash & onion gravy

Steak & Kidney Pudding 14.75

With rich Castle gravy & peas

Steak & Chips 19.95

chargrilled prime sirloin, garlic butter, chunky chips & grilled tomato

Castle Burgers 12.50

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

Chargrilled 100% beef patty

with smoked back bacon & melted cheese

Vegan Burger

Borlotti Bean, pistachio & coriander burger in our homemade vegan bun with beetroot caviar, pickles, crisp iceberg & chips

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

Sunday Roasts

Served with fresh, seasonal vegetables, roast potatoes, rich gravy & Yorkshire puddings

Beef 17.50

West Country Grain-Fed Sirloin served rare with Horseradish Cream

Pork 15.50

Pork – Free Range Loin & Belly rolled with herbs, served with crackling & Bramley apple sauce

Chicken 14.50

Half a butter-basted corn-fed chicken topped with thyme & rosemary

The Castle Nut Roast 10.50

Our own recipe made with Brazil & Walnuts, mushrooms, lentils, cheddar & paprika, served with roasted tomato sauce

Children's roasts 8.95

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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