

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

The Castle

FREEHOUSE • PUB • RESTAURANT

Starters

Nachos with Melted Cheese, Salsa, Jalapenos & Guacamole (V) 5.95

Soup of the Day with Farmhouse Bread
(Vegan on Request) 5.50

Whole Baked **Camembert** with Ciabatta Toast & Onion Compote
Perfect to Share (or not!) (V) 12.50

Smoked Mackerel Pâte, Farmhouse Toast £6.50

Chestnut Mushrooms Sautéed in Garlic Butter Served on Toast (V) 6.75

Our Own **Chicken Liver & Brandy Pâté** with Pickled Gherkins & Toast 6.75

Mains

Smoked Haddock & Spinach Gratin, Creamy Mash, Poached Egg 13.50

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

Our Classic Italian **Lasagne** with Rich Ragu, Served with Garlic Ciabatta 10.50

Grilled **Corn-Fed Chicken Escalope**, Guacamole, Fries,
Salad & Cajun Sauce 12.50

The Castle Vegetable Tagine (Vegan)

Chunky Root Veg, Chickpeas & Raisins, Curried with Moroccan Spices
Served with Cauliflower Couscous 11.50

Chef's Set Menu

2 courses £12, 3 courses £15

Starters

Soup of The Day, Farmhouse Bread (Vegan on request)

Deep Fried **Whitebait** Sprinkled with a Dash of Chilli & Served with
Homemade Tartare Sauce

Roasted Butternut Squash **Salad** with Red Peppers, Red Onion,
Tomatoes, & Feta Cheese (V)

Mains

Cottage Pie topped with Cheesy Mash, Garden Peas

Classic Fish & Chips with Mushy Peas & Fries

Two Grilled **Berkshire Pork Sausages**, Mash & Onion Gravy

Borlotti Bean, Pistachio & Coriander **Burger** in Our Homemade Vegan Bun
with Beetroot Caviar, Pickles, Crisp Iceberg & Chips (Vegan)

Desserts

Bread & Butter Pudding 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, slaw, served with
skinny fries or sweet potato fries (2.00 supplement)

Chargrilled 100% Beef Patty
with Smoked Back Bacon & Melted Cheese

Chicken Burger
with Smoked Bacon & Tomato

Veggie Burger (Vegan)
Borlotti Bean, Pistachio & Coriander Burger in our Homemade
Vegan Bun with Guacamole, Beetroot Caviar, Pickles, Crisp
Iceberg & Chips

Sandwiches

Served with Skinny Fries
or Sweet Potato Fries (£2 supplement)

Posh Bacon Butty 6.95
Smoked Back Bacon in a Brioche Bun, Fried Egg, Cheddar
Cheese & Chipotle Ketchup

The Italian Job 9.75
Breaded Chicken Escalope Milanese, Sliced Plum Tomato &
Mozzarella, Fresh Basil in a Toasted Ciabatta Roll

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

Sandwiches available Monday – Friday 11-3:00
Saturday 10 – 5:00

Something for the Weekend

Treat yourself this **weekend** – every Sunday we serve **breakfast** from 9am, with
a great choice for the whole **family**, and our **famous roasts** are available from
midday. **Book a table today!**

A Bit on the Side

Skinny Fries, Garlic Ciabatta, each 2.50
Green Salad, Mixed Salad, Mixed Greens, Peas,
Sweet Potato Fries, each 3.75

Naughty but Nice

Sticky Toffee Pudding, Chocolate Fondant, Bread & Butter
Pudding, Apple & Walnut Crumble or Vanilla Cheesecake
£6.50 (Ice Cream, Sorbet & Cheese each £5.50)

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

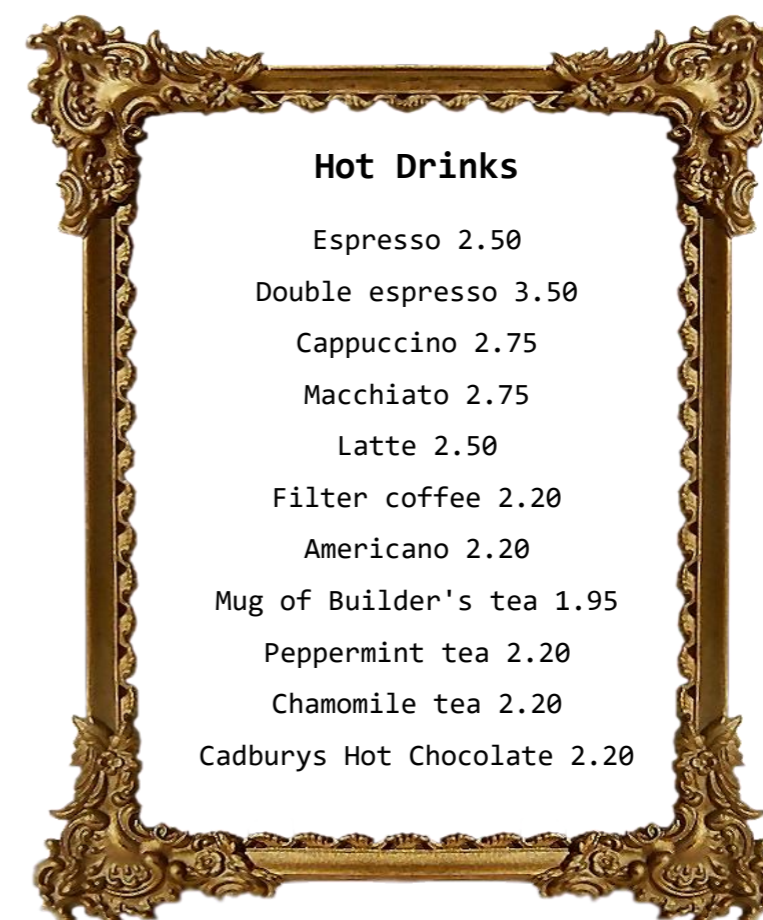
WHITE	175ml	250ml	Carafe 500ml	Bottle
2017 Vermentino/Sauvignon Blanc, Chevanceau, France	4.75	6.80	14.00	19.75
2018 Pinot Grigio, Novita, Italy	5.25	7.50	14.65	22.00
2018 Chenin Blanc, Swartland Winery, South Africa	6.00	8.00	16.50	23.00
2018 Chardonnay Unoaked, Berton Vineyard, Australia	6.50	8.50	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

TV Gameshow Style Quiz
Wednesday 11th March

1970s Music Quiz
Wednesday 22nd April

Book today or visit
www.thecastlenewbury.com