

LEAF

GARDEN & BAR

Feed the soul!

Fresh... Colourful... Indulgent... Exciting

A menu that offers a variety of choices that appeal to the well-being of the mind, body and soul.

BUILD YOUR OWN SALAD 12PM - 9PM

Classic Caesar Salad

Romaine lettuce, rustic croutons, anchovies, shaved Parmigiano & Caesar dressing

Signature Leaf Salad (V, VE, GF)

Tricolour quinoa broccoli, avocado, sunflower seeds, pumpkin seeds pomegranate, blueberries, cherry tomatoes, fresh chilli, vinaigrette

Boost your strength by adding the below protein to your salad:

Cajun Roast Chicken (GF)

Grilled Peri-peri Tofu (GF, VE)

Five grilled Garlic Chilli Tiger Prawns (GF)

Miso Baked Salmon (GF)

SANDWICHES 12PM - 9PM

Sandwiches served on white or brown bloomer with a mixed leaf salad. Gluten free bread is also available.

Classic BLT

Smoked back bacon, lettuce, tomato, mayonnaise, skin on fries

Triple Decker Club

Roast chicken, plum tomatoes, smoked streaky bacon, Iceberg lettuce, free-range egg mayonnaise, skin on fries

Vegan Club (VE)

Grilled tofu, hummus, sliced plum tomatoes, smashed avocado, chilli flakes, Iceberg lettuce, sweet potato fries

Classic Steak Baguette

Sourdough baguette, chargrilled sirloin, red onion marmalade, English mustard, mustard mayonnaise, skin on fries

Coronation Chicken Wrap

Spice infused chicken with cream fraiche, red cabbage, rocket leaves, and skin on fries

(Vegan wrap available on request)

Honey Glazed Wiltshire Ham & Grain Mustard Mayonnaise

Grilled Mixed Peppers & Hummus (VE)

Mild Somerset Cheddar & Branston Pickle (V)

Free Range Egg Mayonnaise & Cress (V)

LIGHT BITES 12PM - 9PM

Marinated Provençal Olives (V, VE, GF)

Super Seed Artisan Bread Selection (V, VE)

Cold pressed olive oil and aged balsamic vinegar

Soup of the Day (VE, GF)

Please ask your server. Served with artisan bread or gluten free bread

Honey Mustard Chipolatas

Roasted and glazed with honey and mustard

Hummus and Guacamole Dips (VE)

Toasted wholemeal pitta bread

Vegan Parcel Wrapped with Filo Pastry (VE)

Served with soy, chilli, lime sauce

Tempura Calamari

Lemon and garlic mayonnaise

Smoked Salmon Crostini

Soft cream cheese, sunflower seed bread, caper and lemon

Baked Camembert (V)

Served with toasted beetroot sourdough soldiers

SIDES

Pomegranate & Leaf Salad with Truffle Dressing (V)

Sautéed Curly Kale & Spinach (V, GF)

Buttered Chantenay Carrot and Peas (V)

Skin on Fries / Chunky Chips (V)

Tempura Onion Rings (V)

MAIN DISHES 12PM - 9PM

Fully Loaded Burger / Vegan Burger 17.50

Melted Somerset cheddar cheese, smoked streaky bacon, gherkins, lettuce, tomato, mustard mayonnaise, burger relish, red cabbage slaw, toasted brioche bun, skin on fries

Grilled 10oz Sirloin Steak 27.00

Sautéed garlic & thyme field mushrooms, cherry tomatoes on the vine, watercress, chunky chips

Add béarnaise, peppercorn, or red wine sauce 3.50

Slow cooked Lamb Shank infused with Mild spices (GF) 27.00

Saffron mashed potato, chantenay carrot, long stem broccoli Rogan josh sauce

Beef Wellington 7oz 32.50

Spinach and wild mushroom, roasted beetroot, burned garlic and parsnip puree, red wine jus

Chefs Special Butter Chicken (GF) 19.50

Aromatic spiced basmati rice, baby naan, mini poppadoms

Traditional Roast Turkey (GF) 17.50

Stuffed turkey roulade, with all the festive trimmings, Served with cranberry jus

Shepherd's Pie 16.50

Served with green peas

Haddock & Chunky Chips 17.00

Green peas, tartar sauce, chunky chips, Lemon

Miso Marinated Roasted Salmon (GF/DF) 21.00

Crushed potato cake, Steamed bokchoi wilted curly kale, basil coconut sauce

Wild Mushroom Pitivier (Ve) 15.50

Mushroom and winter vegetable served with tomato fondue and seasonal green, cherry tomato on vine

Spinach and Ricotta Tortellini (V) 14.50

Served with pesto cream sauce and bitter leaves

GRAZING PLATTERS 12PM - 9PM

Classic Cheese Fondue (V) 23.00

Served with roasted winter vegetables and rustic bread soldiers

Chocolate Fondue (V) 23.00

Served with marshmallow, mini brownies, strawberries, orange segment, two profiteroles

Artisan Sharing Cheese Board (V) 22.00

Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly

Royal Platter 22.00

Smoked Salmon Crostini crispy calamari, grilled chorizo, honey mustard chipolatas

Vegetarian Platter (V) 22.00

Baked camembert, veggie parcels, Provençal Olives Wholemeal pitta bread with humus and guacamole

THE LITTLE ONES 12PM - 9PM

STARTERS

Vegetable Soldiers with Hummus (V) 5.00

Cheesy Garlic Bread (V) 5.00

Chicken Goujons 5.00

MAINS

Captain Cod 7.50

With French Fries & Petits Pois

Mini Slider Burger 7.50

With French Fries

Italian Job Penne Pasta (V) 7.50

With Pomodoro Sauce

DESSERTS

Mini Chocolate Brownie with Vanilla Ice Cream (V) 5.00

Sweet Treat: Ice Cream (V) 4.00

Chocolate, Vanilla or Strawberry with chocolate sauce

Fruit salad (V) 4.00

With raspberry coulis

FESTIVE AFTERNOON TEA 12PM - 5PM

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It will be festive afternoon tea till 3rd January

A SELECTION OF FRESH SANDWICHES

Turkey and cranberry mustard mayo on white bread
Dill gravlax on sunflower and rye bread
Roasted beef and horseradish on wholemeal
Brie and cranberry with rocket wrap

JUMBO SCONES

Festive plain and fruited scones with clotted cream and strawberry jam

SOMETHING SWEET...

Selection of mini Christmas teacakes
Festive petits fours
Mince pie

DESSERTS 12PM - 9PM

Traditional Christmas Pudding (V) 7.50

With redcurrant and brandy sauce

Cherry Velvet Wave (V) 9.50

Cherry coulis, glazed cherries, cherry sorbet

Sticky Toffee Pudding (V) 9.00

Served with vanilla ice-cream, toffee sauce

Dark Chocolate & Orange Cake (VE/GF/DF) 8.50

Served chocolate sauce blood orange sorbet

Selection of British Artisan Cheeses (V) 12.00

Westcombe Cheddar, Somerset Brie, Colston Bassett Stilton. Served with crackers, grapes & quince jelly

Selection of Ice Cream & Sorbet (V, VE, GF) 7.00

TEA AND COFFEE 10AM - 9PM

Espresso 2.25

Double Espresso 3.25

Mocha 4.75

Latte 4.75

Cappuccino 4.75

Cafetiere per person 4.75

Pot of tea per person 4.75

Soya and Oat Milk available on request

The Castle Hotel is proud to partner with Darvilles of Windsor, a long established family business who have been supplying and blending tea since 1860 with the opening of their first tea shop. Since then, five generations of Darvilles have continued the tradition of supplying some of the finest quality teas and who proudly hold a Royal Warrant.

Loose Leaf Teas

English Breakfast, Earl Grey, Darjeeling, Sencha Green, Jasmine Huang Shan Ya.

Tisanes & Infusions

Chamomile, Peppermint, Rooibos, Elderflower and lemon, Strawberry and kiwi, Red berry mix.