

# CASTLE

# **SUNDAY ROAST MENU**

# Two-courses 27.00 | Three-courses 32.00

Available until 5:00pm

### **STARTERS**

Scottish smoked salmon Chopped onion, capers, homemade granary bread

Duck and orange pâté Plum and apple chutney, toasted brioche

Scotch egg Crispy salad, mustard mayonnaise

Goat's cheese and onion tart (V) Rocket salad, balsamic reduction

### MAIN DISHES

Traditional roast beef (GF)

Half roast chicken (GF)

Roast pork belly with crackling (GF)

Vegetarian Wellington (V)

All mains are served with an individual Yorkshire pudding along with roasted potatoes, seasonal vegetables and gravy served family style to share

#### SIDES 5.00 each

Creamy mashed potato | Cauliflower gratin | Mixed leaf salad | Pigs in blankets

## **DESSERTS**

Dark chocolate delice (VE, GF, DF) Chocolate sauce, blood orange sorbet

Sticky toffee pudding (V) Salted caramel ice cream

Crumble of the day (V) Crème anglaise (Please ask your server)

Selection of ice creams and sorbets (V)

#### **DRINKS SUGGESTIONS**

Glass of Da Lucca Prosecco	8.00	Mimosa	11.50
Glass of Champagne	11.50	Negroni	17.00
Raimat Chardonnay 175ml	10.00	Old fashioned	17.00
FC Élevé Pinot Noir 175ml	8.00	N "A" Mojito	9.00

All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill. This service charge is always split between team members who served you. For more information on allergens or dietary requirements, please speak to one of the team. Calorie information per dish is available on request. Menu available until 5:00pm on Sunday only.



