

# SUNDAY LUNCH

## FOR THE TABLE

**Marinated Provençal olives**  
(v, ve, gf)  
5.50

**Super seed artisan bread selection**  
Cold-pressed olive oil  
and aged balsamic vinegar  
(v, ve) (Gluten-free bread available)  
6.00

**Maldon Rock oyster**  
Red wine shallot vinegar  
3.50 each 12.00 for four

## APPETISERS

**Seasonal soup of the day**  
Artisan or gluten-free bread, butter  
(v, ve, gf)  
8.50

**Burrata with prosciutto di Parma**  
Extra virgin olive oil, sweet basil sauce,  
balsamic glaze, rustic bread  
13.00

**Seared diver scallops**  
Curried cauliflower purée,  
crispy pancetta, herb oil  
14.00

**Severn & Wye Smoked Salmon**  
Homemade multiseed bread,  
lemon, caperberries  
11.00

**Tempura calamari**  
Lemon and garlic mayonnaise  
9.50

**Baked Camembert**  
Toasted beetroot sourdough soldiers  
(v)  
12.00

## TASTY EXTRAS

<b>Garlic sautéed curly kale and spinach</b> (v, gf)	6.50
<b>Pomegranate and Leaf salad with truffle dressing</b> (v, ve)	6.00
<b>Sautéed green beans with shallots</b> (v, ve, gf)	6.50
<b>Skin on fries / chunky chips</b> (v, ve)	6.00
<b>Mashed potato</b> (v)	6.00
<b>Tempura onion rings</b> (v)	6.00

## SUNDAY ROASTS

- Striploin of beef** (gf)
- Benham Estate venison haunch steak 8oz** (gf)
- Half roast Alden Farm chicken** (gf)
- Baked Scottish salmon** (gf)
- Vegetarian Wellington** (v)

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

25.00

## SWEET TREATS

<b>Windsor Mess</b> (v, gf) Red berries, berry coulis, meringue, Chantilly cream	10.00
<b>Yorkshire rhubarb trifle</b> (v) Sherry-soaked sponge, honeycomb custard, cream, rhubarb compote	10.00
<b>Triple chocolate brownie</b> (v) Vanilla ice cream	10.00
<b>Dark chocolate citrus cake</b> (v, ve, gf, df) Chocolate sauce, raspberry sorbet	10.00
<b>Selection of British Artisan Cheeses</b> (v) Wensleydale & Cranberry, Somerset Brie, Cropwell Bishop Blue Stilton, Berkshire cheese biscuit, grapes, and quince jelly	15.00
<b>Selection of ice cream and sorbet</b> Choice of three scoops: Chocolate, strawberry, vanilla, or honeycomb ice cream (v, gf) Raspberry, mango or coconut sorbet (v, ve, gf)	8.00

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. This service charge is always split between the team members that served you. Calorie information per dish is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Mastercard, American Express or Diners Card.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

LEAF

THE  
CASTLE  
HOTEL

LEAF

SUNDAY LUNCH MENU



THE  
CASTLE  
HOTEL