



## Main Menu

Confit Garlic & Lemon Olives (gf,v,ve)	4
Smoked Nuts (gf,v,ve)	4
Castle Inn Bread Box, Whipped Butter (gfo,v,veo)	6
Spring Vegetable Pakora, Cucumber & Smoked Paprika Yogurt (gf,v,ve)	7
Potato & Wild Garlic Soup, Blue Cheese Doughnut (gf,v,veo)	10
Smoked Ham Hock Terrine, Piccalilli, Castle Rye Bread, Pickled Onion Butter (gfo)	11
Coronation Crab Crumpet, Smoked Chilli & Apple (gfo)	12
Potato Pave, Dill, Radish, Bitter leaves & Vegan Parmesan (gf,v,ve)	12
Hereford Rare Breed Beef Tartar, Oxtail Jelly, Carrot, Egg Yolk, Straw Potato (gf)	14
Castle Inn Fish & Chips, Pea Puree, Rapeseed Tartare Sauce (gf)	19
Castle Burger, Smoked Cheddar, Burger Sauce, Onion Marmalade, House Pickles & Beef Dripping Chips (gfo)	20
Aubergine Caponata, Harissa, Wild Garlic & Capers (gf,v,ve)	22
Tandoori Celeriac, Coriander Chutney, Shallot & Pomegranate (gf,v,ve)	22
Pork Belly, Brown Crab Gnocchi, Pickled River fowey Mussels, Squash Puree, Leeks & Bisque (gf)	28
Gurnard, Baba Ghanoush, Chilli & Garlic (gf)	28
Beef Cheek Raviolo, Butternut Fondent, Spinach, Oxtail Consomme	30
Lamb Rump & Hotpot, Carrot Puree, Watercress, Roscoff Onion & Chard (gf)	37
Garden Salad (gf,v,ve)	5
Beef Dripping Chips (gf)	6
New Potatoes, Chilli & Garlic (gf,v,ve)	6
Hispi Cabbage & Chimichurri (gf,v,ve)	6
Castle Inn Truffle Fries (v,gf)	8
(Old Winchester, Truffle Oil & Goats Curd)	

Please see our board for Today's specials

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.