

## Autumn Lounge Menu

12.00-18.00 hrs

### Bar Nibbles

Bowl Of Stone-In Nocellara Olives — **£7** GFO / DFO / VGO  
Chunky Chips with Black Garlic Ketchup — **£6** GFO / DFO / VGO  
Chunky Chips with Parmesan Truffle Oil & Chives — **£7** GFO / DFO / VGO  
Homemade Cumberland Sausage Roll — **£8** GFO / DFO / VGO  
Served With Fruit Chutney, Pickled Onion & Garlic Mayo  
Homemade Seasonal Vegetable Soup — **£7.50**

### Cream Tea — £9

A Warm Scone with Strawberry Jam & Clotted Cream, Served with Tea or Coffee

### Sandwiches

All Served on Toasted Ciabatta Roll with Yorkshire Hand-Cut Crisps, Coleslaw & a Dressed Salad. Gluten-Free Bread Available on Request.

#### Reuben's Toasted Sandwich — £15

Beef Pastrami, Swiss Cheese, Thousand Island Dressing, Sauerkraut & Gherkins

Honey Roasted Ham & Whole Grain Mustard Mayo — **£10**

Mature Cheddar Cheese — **£10**

with Tomato, Onion or Both

Classic BLT — **£10**

Classic Tuna Mayonnaise — **£10**

with Sweetcorn & Spring Onion

Roasted Red Pepper & Vegan Cream Cheese — **£10** VGO

with Pesto & Rocket

Smoked Salmon, Cream Cheese & Cucumber — **£15**

GFO – Gluten Free Option DFO – Dairy Free Option VGO – Vegan Option



For all allergen information please scan this QR code.

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011" "Although due care and attention is made to prevent cross-contamination in our kitchen. It is impossible to fully guarantee the separation of allergen-containing ingredients in storage, preparation and cooking in accordance with the Food Information Regulations 1169/2011".

## Big Plates

12.00-2130 hrs

### Beer Battered Haddock and Chunky Chips — £19

Served with Minted Mushy Peas, Charred Lemon and Homemade Tartar Sauce

### 8oz Cumberland Sausage Curl — £19 DFO

Creamed Potato, Roasted Root Vegetables and a Red Onion Gravy

### Castle Greens Version of a Greek Salad — £18 GFO / DFO / VGO

Warm Feta Cheese with Oregano, Vine Tomatoes, Cucumber, Olives, Red Onion, Lemon, Sat on Toasted Crusty Bread

### Homemade Lamb Hotpot — £25 GFO / DFO

Succulent Diced Lamb Slow Cooked with Onions, Carrots, Topped with Sliced Potato and Served with A Rich Braised Red Cabbage

### Gnocchi And Cauliflower Cheese Bake — £18 GFO / DFO / VGO

with Spinach, Yeast Flakes and Chives

### 7oz Steak Burger — £20 DFO

In a Toasted Pretzel Bun with Monterey Jack Cheese, Tomato, Lettuce, Gherkin, Chipotle Mayo, Served with Chunky Chips and Slaw

### Beyond Burger — £18 DFO / GFO / VGO

In a Toasted Pretzel Bun with Monterey Jack Cheese, Tomato, Lettuce, Gherkin, Chipotle Mayo, Served with Chunky Chips and Slaw



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