

THE CASTLE INN

Sunday Menu

Nibbles

- Sourdough Bread**, Marmite butter, Maldon Sea Salt **4**
- Honey Glazed Baby Chorizo**, bread for dipping **10**
- Warm Sausage Roll**, caramelised red onion chutney **6**
- Charcuterie Board**, salami, serrano, chorizo, pickles, bread **9**
- Gordal Olives Picante**, pitted queen olives with chilli **Ve 6**
- Garlic Flatbread** (add mozzarella & cheddar 1.0) **V 6**

Starters

- Gambas Pil Pil**, king prawns, shaved garlic, smoked paprika, red chilli, bread for dipping **9**
- Mozzarella Arancini**, basil aioli, parmesan **V 8**
- Double Prawn Cocktail**, Marie Rose with cognac, avocado, pomegranate, bread & butter **11**
- Beetroot Hummus**, toasted pumpkin seeds, Arbequina EVOO, pomegranate, flatbread **Ve 7**
- Soup of the Day**, bread, Netherend Farm Dairy butter **V 7**

Mains

Roasts all served with Yorkshire pudding, apricot & pork stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like

- Three Meat Medley**, hand carved beef, pork, chicken, two Yorkshire puddings & crackling **24.5**
- Salt Roasted Loin of Pork**, crackling **19**
- Boneless Leg of Lamb**, roasted 'pink' **24**
- Corn-Fed Chicken Breast**, slowly roasted on the bone **20**
- Top Rump of Beef**, roasted 'pink' **22**
- Puy Lentil & Cashew Nut Roast**, vegan sage gravy **V 16**
- Line Caught Beer Battered Haddock & Chips**, triple cooked chips, mushy peas, tartare sauce **18**

Salads

- Crispy Chilli Beef**, chopped Asian salad, coriander & red chilli, sweet chilli, mirin & soy dressing **19**
- Caesar**, crunchy gem lettuce, croutons, creamy dressing (add chicken & crispy ham +4) **V 12.5**
- Buddha Bowl**, beetroot hummus, avocado, crunchy chickpeas, leaves, pomegranate, vegan feta (add chicken or halloumi £3) **Ve 14**

Sides

- Skinny Fries** **Ve 4** **Triple Cooked Chips** **Ve 4** **Truffle & Parmesan Fries** **V 6**
- Pigs in Blankets** **5.5** **Spiced Red Cabbage** **Ve 3**
- Green Salad**, lemon & garlic dressing **Ve 4** **Cauliflower Cheese** **V 5.5**

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Puddings

- Lemon & Elderflower Posset**, toasted pistachios and lemon **5**
Apple & Berry Crumble, Bramley apples, forest fruits, crunchy oat topping, vanilla ice cream **8.5**
Filey Bay Whisky Chocolate Orange Tart, Yorvale vanilla ice cream **9**
Chocolate Brownie, brandy chocolate sauce, salted caramel ice cream **8**
Ice Cream & Sorbets, choose 3 scoops from 7 flavours **6.5**
Yorkshire Flatcap Brie & Lilibet Blue, chilli jam, grapes, crackers **8**
Yorkshire Affogato, Filey Bay Whisky Cream, Lonton coffee, Yorvale vanilla ice cream **9**
Espresso Martini, Dutch Barn Balinese Vanilla Vodka, Kahlua, Lonton Coffee Espresso **10**
Hot Drink & Chocolate Cake Bite, choice of hot drink **6**

V - Vegetarian **VE** - Vegan

Breakfast

Monday to Friday: 7.30am – 11am, **Saturday:** 8am – 11am, **Sunday:** 8am – 10am

We source most of our ingredients from local Yorkshire importers including:

Cheese - Cryer & Stott, Allerton Bywater, Ice Cream - Yorvale, Acaster Malbis,
Seafood - My Fish Company, Butchery - Sykes House Farm, Wetherby, Coffee - Lonton Coffee Co, Lonton

Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival,
full allergen matrix can be provided on request

Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning process today:
contact@malvern-events.com / 07719 532079

Specials

We offer a selection of seasonal specials along side our a la carte menu, please ask a member of the team
for more information

Service Charge

We add a discretionary 10% service charge to all tables, 100% of gratuities go to our team