

# 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**

### 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](mailto: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