

THE CASTLE

SUNDAY MENU TEMPLATE

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STARTERS

Chicory, Walnut & Stilton Salad, honey & mustard dressing (v) £6

London Porter Smoked Salmon, horseradish cream, pea shoots, malted bloomer, lemon £8.00

Fuller's Black Pudding Rosti, bacon crisp, poached hen's egg £6.50

Salt & Pepper Squid, smoked paprika aioli £7

Smoked Duck & Poached Pear Salad, walnuts, Roquefort, Madeira dressing £7.50

Leek & Potato Soup, warm artisan bloomer (v) £5.50

ROASTS

Every roast is served with crispy roast potatoes, honey roast carrots & parsnips, runner beans, peas, braised red cabbage, cauliflower cheese, Yorkshire pudding & gravy.

Hampshire Sirloin of Simental Beef, farmed by Mr Simon Owton, Chalcroft Farm, Burnetts Lane, West end, Hampshire £16

Lemon & Thyme Roast Chicken Breast & Confit Leg, Banham Poultry, Holgate Farm, Norfolk £15

Slow Roast Half Shoulder of Suffolk Cross Lamb, Mr. R. Godwin, Lower Ashfield Farm, Romsey, Hampshire £16.50

Roast Butternut Squash & Feta Wellington, vegetarian gravy (v) £13

MAINS

Whole Lemon Sole, new potatoes, tartare sauce, lemon £18 *Great with a glass of our Picpoul de Pinet!*

London Porter Smoked Salmon & King Prawn Linguine, baby spinach, torn basil, lemon crème fraîche £14

Moroccan Vegetable & Feta Tagine, herb cous cous (v) £11.50

Frontier Battered Haddock, house chips, crushed peas, tartare sauce, lemon £13

Chalcroft Farm Beef Burger, Mrs Owton's bacon & HSB Gouda, cholla bun, house chips £13.50

Chickpea Falafel Burger, cumin mayo, cholla bun, house chips (v) £11.50

35 Day Aged Hampshire Sirloin Steak on the Bone, chips, grilled tomato, Béarnaise £25

Goat's Cheese & Grilled Chicory Salad, courgette, cucumber, fennel, hazelnut dressing (v) £11.50

Owton's Corporal Jones Sausages, mash, onion gravy £10.50

Dorset Texel Lamb Hot Pot, roast parsnips, sticky red cabbage £14

SIDES all £3.50

Seasonal Greens, Mixed Leaf Salad, House Chips, Macaroni Cheese



Cedric Ledoussal,
Head Chef, The Castle



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.