

# THE CASTLE

## SUNDAY SAMPLE MENU

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### STARTERS

**Goat's Cheese & Grilled Chicory Salad**, hazelnut dressing (v) £6 / £11.50

**Sea Bass Ceviche**, chilli, lime & coriander £7.50

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

**Salt & Pepper Squid**, smoked paprika aioli £7

**Potted Duck**, spiced pear chutney, toasted sourdough £6.50

**Soup of the Day**, warm artisan bloomer (v) £5.50

### ROASTS

*Every roast is served with crispy roast potatoes, honey roast carrots, swede mash, braised red cabbage, cauliflower cheese, Yorkshire pudding & gravy.*

**Hampshire Sirloin of Short Horn Beef**, farmed by Simon Owton, Chalcroft Farm, Burnetts Lane, West End, Hampshire £16

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

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

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

### MAINS

**Grilled Salmon**, chorizo & butter bean cassoulet £16.50

**Smoked Mackerel Niçoise Salad**, beetroot, horseradish £13.50

**Sweet Potato, Chickpea & Spinach Curry**, flatbread, coriander yoghurt (v) £11.50

**Frontier Battered Cod**, 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 & mushroom, Béarnaise £25

**Moroccan Lamb Tagine**, couscous, pomegranate, mint, coriander £14

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

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

**Add Chicken** £2.50

### SIDES all £3.50

Roquette & Parmesan Salad, 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.