

Black Cow Vodka Bloody Mary 8.50

Rhubarb Warner Gin & Tonic 8.50



THE CASTLE INN

Please see our blackboards for today's specials

SUNDAY MENU

Please make a note of your table number and order at the bar

Garlic & chilli marinated house olives (ve, gf) 3.50 | Stuffed peppers, goat's cheese (v, gf) 4.00
Sourdough bread, Dorset sea salt butter (v, gfo) 3.50

Starters

Ham hock & pea terrine, pickled fennel, Butcombe piccalilli, sourdough toast (gfo)	7.50
Soup of the day, sourdough bread & Netherend Farm butter (v, gfo) <i>Check our specials board</i>	6.50
Shell on prawns, garlic butter, lemon, mayo	8.50
Salt & pepper squid, soy and chilli sauce, lime, chilli, coriander	8.50
Baked camembert, confit garlic, Butcombe red onion marmalade, cornichons, soldiers (v) <i>For two to share</i>	12.50

Sunday Roast

Ruby Red Devon sirloin of beef (served med-rare) & horseradish sauce	15.00
Braised shoulder of lamb & green sauce	15.00
Creedy Carver chicken supreme & pig in blanket	14.50
All served with green vegetables, roast potatoes, root vegetables, cauliflower cheese, Yorkshire pudding and red wine gravy	

Pub Mains

Butcombe beer battered fish, chips, homemade tartare sauce, lemon, crushed minty peas	14.00
Castle cheeseburger, streaky bacon, braised onions, brioche bun, skinny fries, coleslaw	14.00
Corn fed chicken, Caesar salad, romaine lettuce, croutons, Parmesan, bacon (gfo)	12.50
Halloumi burger, grilled veggies, red pepper hummus, brioche bun, skinny fries, coleslaw (v,gfo)	13.50
Autumn salad; romaine lettuce, avocado, grilled corn, feta, beans, chilli & lime dressing, wonton (v,gf)	11.00

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.
If you have any specific dietary requirements, please speak to a member of our team before ordering.

Sides (v)

Chunky chips or skinny fries (ve, gf)	3.50
Mixed Dorset leaf garden salad, vinaigrette (ve, gf)	3.00
Summer greens (gf)	3.00
Baby Caesar wedge salad	4.00

Puddings made with love (v)

Sticky toffee pudding, toffee sauce, vanilla ice cream	6.50
Dark chocolate brownie, honeycomb ice cream, honeycomb nuggets	6.50
British blackberry and pear crumble, vanilla ice cream	6.50
Purbeck award-winning Dorset ice creams (gfo)	per scoop 1.50
The Castle Cheeseboard; the best of British cheeses, crackers, accompaniments (gfo)	9.50

Nearly full?

Affogato, shortbread biscuits	4.00
Clifton coffee or Dorset tea, vanilla fudge	5.00

Our Suppliers & Friends

Brace of Butchers, Dorchester

Skilfully and carefully cured and aged meat from specialist butchers Rob, Ben & Owen. Taste of the West butcher of the year 2018.

Purbeck Ice Cream, Wareham

Made using local fresh milk, thick double cream and an abundance of delicious, natural flavours.

Kingfisher, Brixham

Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Ruby & White Butchers, Bristol

The South West's leading purveyor of bespoke meats from Butcombe's home town.

Arthur David, Somerset

The West's best fruit, veg and dairy, based near Chew Valley

La Chasse, Wiltshire

Fantastic products and fine foods, including game and salamis, grown and reared across the West country.

Forest Produce, Exeter

This small family business are the South West chef's choice purveyors of fine foods.

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