



Dorset Spirits:	
Black Cow vodka Bloody Mary	8.50
Conker gin & tonic	8.50

Dorset Snacks:	
Red Welsh rarebit	5.00
Smoked ham hock croquette	6.00

THE CASTLE INN

SUNDAY LUNCH MENU

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

House marinated olives (ve, gf) 3.50 | Warm ciabatta bread, butter (v, gfo) 3.50

Starters

Ham hock & pea terrine, pickled fennel, golden beetroot piccalilli, ciabatta toast (gfo)	8.00
Soup of the day, ciabatta bread & Netherend Farm butter (v)	6.50
Potted Chalk Stream hot smoked trout with horseradish, dill & potato, pickled cucumbers	7.50
Salt & pepper squid, soy and chilli sauce, charred lime	6.50
Grilled shell-on prawns, Cafe de Paris butter sauce	10.00
Baked camembert, confit garlic, cranberry sauce, cornichons, soldiers (v) <i>For two to share</i>	12.00

Flatbread Pizzas

Sun blushed tomato, Laverstoke Farm buffalo mozzarella, basil (v)	9.50
Dorset fennel salami, cured ham 'coppa', venison salami, watercress	10.50
Ham hock, flat mushrooms, garlic, Parmesan, tarragon	11.00
Roasted beetroots, Dorset blue cheese, crispy sage, red onion, spinach (v)	9.50

The Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, root vegetables, seasonal greens, cauliflower cheese and red wine gravy	
Dry aged sirloin of beef (served medium rare) and horseradish sauce	15.00
Dorset belly of pork and apple sauce	14.00
Wild mushroom, Jerusalem artichoke & confit onion Wellington and spinach puree (v)	12.50

Mains

Roasted beetroots risotto, pickled fennel, kale, tarragon, toasted seeds & candied hazelnuts (v, gf)	11.00
Castle cheeseburger, streaky bacon, Dijon mayo, Ashton Press cider relish, fries, coleslaw (gfo)	14.00
Butcombe beer battered fish, chips, tartare sauce, lemon, crushed minty peas	14.00
Day boat Newlyn plaice roasted on the bone, roast potatoes, leaf salad, nduja mayonnaise	15.00

Sides (v)

Chunky chips or skinny fries (ve, gf)	3.50
Mixed Dorset leaf garden salad, vinaigrette (ve, gf)	3.00
Winter greens, herby butter (gf)	3.00
Butcombe beer battered onion rings	3.50

(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.

Puddings made with love (v)

Sticky date & toffee pudding, toffee sauce, vanilla ice cream	6.00
Triple chocolate brownie, popcorn, peanut brittle, salt caramel ice cream (gf)	6.00
Apple and blackberry crumble, vanilla custard (gf)	6.50
Purbeck award-winning Dorset ice creams & sorbets, Castle Inn wafer	per scoop 1.50
The Castle Cheeseboard; the best of British cheeses, crackers, accompaniments (gfo)	9.50

Nearly full?

Affogato; Clifton Coffee espresso & vanilla ice cream (v)	4.00
Clifton coffee or Dorset tea, chocolate fruit & nut truffle (v, gf)	4.00

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 our wonderful free range 'rich yolk' eggs from St. Ewe's farm in Cornwall.