



SMALL PLATE SHARING

KING PRAWN

King prawns with red chilli, soy, ginger, bell pepper and spring onion
- Kcal 251

Our king prawns pair beautifully with a glass of L'Aristocratico Pinot Grigio.

CUCUMBER AND PEA SOUP (VG)

Cucumber, pea and lettuce soup with crispy onions and ciabatta croute
- Kcal 145

BROCCOLI LOLLIPOPS (VG)

Spiced and marinated with lemon and chive vegan mayonnaise
- Kcal 195

14

SCALLOP & CRAB

Seared scallop and Cornish crab with shellfish broth, chorizo oil hollandaise, salmon caviar
- Kcal 240

Our scallops and crab pair nicely with a bottle of Paco & Lola Albariño.

10

CHICKEN AND WILD MUSHROOM TERRINE

Black truffle and wild garlic emulsion, pickled wild mushrooms, orange and red onion marmalade and rosemary music bread
- Kcal 344

10

CRISPY CONFIT DUCK SALAD

With watercress, carrot, mouli, beansprouts, pea shoots and hoisin dressing
- Kcal 177

For a vegetarian option, swap out the duck for halloumi.

12

16

BEETROOT AND GOAT'S CHEESE (V)

With heritage tomato, toasted croutons and honey mustard dressing
- Kcal 557

13

MUSHROOMS ON TOAST

In a creamy garlic sauce on toasted brioche with arugula salad leaf
- Kcal 252

11

SIDES | 6

STEAMED BABY CARROTS, TENDER STEM BROCCOLI AND GREEN BEANS WITH TRUFFLE OIL (VG)

- Kcal 84

TRIPLE COOKED ROSEMARY AND GARLIC CHIPS (VG)

- Kcal 183

HALLOUMI STICKS WITH AIOLI SAUCE (V)

- Kcal 350

SIDE SALAD WITH HONEY DRESSING (VG)

- Kcal 160

BUTTERED MASH POTATO (V)

- Kcal 524

LARGE PLATES

CASTERBRIDGE BEEF STEAKS

Our steaks are the result of a decade long pursuit of perfectly dry aged, beef bred in the west country region of England. Our beef is a minimum of 21 day aged and molded in Himalayan rock salt with breaks down the fibres in the meat to create a perfect steak.

RIB EYE 283G - Kcal 865

44

FILLET 198G - Kcal 642

40

SIRLOIN 340G - Kcal 1195

48

SHARING COTE DE BOEUF 680G - Kcal 2216

96

All steaks served with grilled vine tomatoes, portobello mushroom and triple cooked rosemary, garlic chips. With a choice of peppercorn, mushroom or béarnaise sauce.

Sharing our Tomahawk? Why not share a bottle of Valpolicella Classico?

CHICKEN MASALA

Buttered chicken masala with cumin basmati rice, garlic naan bread, raita and mango chutney
- Kcal 1,080

22

LAMB RUMP

Roasted rump with a lamb shoulder bonbon, minted mash, green pea puree and garlic rosemary sauce
- Kcal 744

26

GOURMET BEEF BURGER

With bacon, lettuce, tomato, pickled shallots, pulled brisket, onion rings and a choice of cheddar or applewood smoked cheddar. Served with sweet potato fries or French fries
- Kcal 964

20

SEAFOOD TAGLIATELLE

22

Tagliatelle pasta with prawns, mussels, clams and squid in a citrus tomato sauce with caper and chive dressing

- Kcal 515

SEA BASS

24

Pan-fried sea bass with crayfish, saffron cream sauce, spinach, samphire and crispy potato strings

- Kcal 380

We recommend pairing a glass of Rare Vineyards Marsanne-Vignier with our sea bass.

ROASTED CAULIFLOWER (VG)

16

Paprika roasted cauliflower with vegan cheese sauce, sweet potato fondant and baby carrots

- Kcal 236

CORN FRITTERS (VG)

16

Vegan corn fritters with fresh sweet corn kernels, herb spring salad and tarragon dressing

- Kcal 398

GNOCCHI (V)

19

Pesto and mozzarella filled gnocchi with roasted cherry tomatoes and basil sauce

- Kcal 444

RISOTTO (VG)

16

Green pea, fennel and mushroom risotto with vegan mozzarella and basil oil

- Kcal 287

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about ingredients used, please ask a member of the Management Team. Adults need around 2000 Kcal per day. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill. **(V) - Vegetarian (VG) - Vegan**



DESSERTS

SUMMER BERRY PUDDING

with vanilla ice cream and red currant coulis
- Kcal 528

8

RASPBERRY AND YUZU MERINGUE TART

with toffee sauce and caramelised chocolate shard
- Kcal 178

8

CHOCOLATE FONDANT

with clotted cream ice cream and orange gel
- Kcal 300

8

RHUBARB TRIFLE

with apple sorbet
- Kcal 365

8

CHOCOLATE AND MANGO CAKE (VG)

with fresh berries
- Kcal 831

8

CHEESE BOARD

Warwickshire Trundle
Worcester Blue
King Stone Dairy Roll Right Soft
Herefordshire Finn
Goats Cheese Ash
(Served with chutney, celery, grapes, balsamic onions
and crackers)
- Kcal 721

10.5

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