

Appetisers

Baked camembert with pecans (v, gf option) 6.45

with maple syrup, baby leaf salad, balsamic dressing,
homemade apple chutney & oat biscuits

Smoked Mackerel Pate (gf option) 6.95

topped with horseradish butter, oat biscuits (gf option)

Strawberry & halloumi salad (v, gf) 6.45

with baby leaf salad, sun dried tomatoes &
balsamic dressing

Chicken Fajitas 6.95

chicken breast, mixed peppers, onions & red chillies

Black pudding, chorizo & quails egg salad 6.95

with baby leaf salad, sundried tomatoes & balsamic dressing

Cocktail of prawns (gf) 6.95

with baby leaf salad, semi dried tomatoes, Mary Rose
sauce & paprika

Mains

Thai green prawn & broccoli curry (gf)	13.95
fragrant and fresh with spring onions, tenderstem broccoli, coconut milk, chillies, coriander & basmati rice	
Baked bass fillet wrapped in Parma ham (gf)	13.95
served on a bed of creamed spinach	
Somerset free range lamb tagine (gf option)	13.95
with dates, chick peas, coriander & spiced couscous	
Free range 28 day mature steaks	
with salad leaf & griddled semi dried tomatoes, asparagus, green beans & chorizo potatoes	
free range sirloin steak 8oz (gf)	15.95
free range rib eye steak 8oz (gf)	15.95
+ peppercorn or diane sauce	+ 1.95
The New Castle ultimate 8oz burger	11.95
served on a sour dough roll with salad leaves, slaw & chips	
+ pancetta, + cheese, + stilton, + fried egg	1.00 ea
Butternut squash, spinach, saffron risotto	
(vegan,v,gf)	11.95
Keralan fish & prawn curry (gf)	13.95
with coconut milk, basmati rice & naan bread	
Squash, spinach & chickpea masala (vegan,v,gf)	13.95
With coconut milk, basmati rice & naan bread	
Tarragon chicken in cider with linguine (gf)	13.95
tender chicken and mushrooms in a rich cider & cream based sauce with tarragon	
Pork tenderloin wrapped in bacon (gf)	13.95
with a marsala, & mushroom cream sauce	