

Appetisers

- Baked camembert & pecans (v, gf option)** 6.45
with maple syrup, baby leaf salad, balsamic dressing,
homemade apple chutney & oat biscuits
- Homemade mackerel Pate (gf option)** 6.45
topped with horseradish butter, baby leaf salad,
balsamic dressing & oat biscuits (gf option)
- Strawberry & halloumi salad (v, gf)** 6.95
with baby leaf salad, sun dried tomatoes &
honey, chilli & sherry vinegar dressing
- Chicken fajitas with flour wraps** 6.95
chicken breast, mixed peppers, onions, red chilies
sour cream, salsa
- 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, apple & 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
- Persian lamb tagine (gf option)** 13.95
with middle eastern spices, apricots, dates, preserved lemons, topped with pistachios & coriander, served with 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 premium roll with sliced tomato & salad leaves, red cabbage slaw, chips & pickle tower
+ pancetta, + cheese, + stilton, + fried egg 1.00 ea
- Butternut squash, spinach, saffron risotto**
(vegan,v,gf) 11.95
- Keralan swordfish & prawn curry (gf)** 13.95
with coconut milk, pilau rice & naan bread
- Squash, spinach & chickpea masala (vegan,v,gf)** 13.95
with coconut milk, pilau rice & naan bread
- Tarragon chicken in cider with linguine (gf)** 13.95
tender chicken breast and mushrooms in a rich cider & cream sauce with tarragon
- Pork tenderloin wrapped in bacon (gf)** 13.95
with a peppercorn sauce