



ROYAL CASTLE

day menu

from twelve

nibbles

WARM ITALIAN FLATBREAD & OLIVES
Cold-pressed Devon rapeseed oil, balsamic vinegar. *vg* 8.5

PRESSED CHICKEN & HAM PIE
Piccalilli relish and watercress. 7

CHORIZO BITES Oven-roasted Catalonian chorizo. 6

PADRÓN PEPPERS Cornish sea salt. *vg* 5

VEGAN SAUSAGE ROLL Served warm with caramelised onion chutney and watercress. *vg* 6

to start

SEASONAL SOUP Bread and Trewithen Dairy Cornish butter. *v + vgo* 8

SALT & PEPPER SQUID Sweet chilli, lime & coriander mayo, and lemon wedge. 9
Pair with the clean citrus fruits of our Picpoul de Pinet.

CORNISH-LINE CAUGHT MACKEREL Grilled mackerel fillet, romesco sauce, sourdough, toasted almonds, and charred lemon. 9.5

CHICKEN & APRICOT TERRINE Sourdough toast, onion puree, and pickled vegetables. 9.75

to share

ITALIAN PROSCIUTTO & MOZZARELLA FLATBREAD Basil pesto, rocket, and sweetie drop peppers. 18.5

BUFFALO MOZZARELLA FLATBREAD Basil pesto, rocket, and sweetie drop peppers. *v* 17.5

SMOKED MACKEREL & HORSERADISH FLATBREAD Pickled cucumber, sun-dried tomatoes, and rocket. 18.5

CURRIED CAULIFLOWER & ROASTED CHICKPEA FLATBREAD Harissa hummus, roasted cauliflower & chickpeas, and mint tahini dressing. *vg* 17

for lunch

ABERDEEN ANGUS STEAK BURGER In a glazed bun, burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled gherkins, gem lettuce, chorizo & sweet chilli jam, and fries. 18

STEAK FRITES Sliced 4oz sirloin served pink or well done, garlic butter, rocket, sweetie drop peppers, and seasoned fries. 15

FISH & CHIPS Newlyn-landed hake in St Austell Ale batter. Crushed minted peas, tartare sauce, and lemon wedge. 12/18.5
Pair with Tribute, our light and zesty, easy-drinking pale ale.

25p from every portion of Fish & Chips goes to the St Austell Brewery Charitable Trust. We're raising funds to ensure life-saving defibrillators can be installed in the heart of our communities in 2023.

BANANA BLOSSOM FISH AND CHIPS Banana blossom in St Austell Ale batter. Crushed minted peas, vegan tartare sauce, and lemon wedge. *vg* 10/16

GREEK FETA SALAD Crumbled feta, red onion, cucumber, tomatoes, mint, dill, and oregano. In a red wine vinegar & olive oil dressing. *v + vgo* 15

ROASTED RED PEPPER & PEA TAGLIATELLE Pea velouté sauce, baby spinach, shaved parmesan, finished with cold-pressed Devon rapeseed oil. *v* 15





PLOUGHMAN'S LUNCH Pressed chicken & ham pie, Davidstow Cheddar, pickled onion, salad, caramelised onion chutney, and bread. **14**

ATLANTIC PRAWN BAGUETTE Atlantic prawns coated in a classic cocktail sauce, on a bed of crisp gem lettuce and sliced tomato. **12**

CHEESE & TOMATO CHUTNEY BAGUETTE Mature Davidstow Cheddar cheese with a tomato chutney. *v* **9**

CORONATION CHICKEN NAAN Warm naan, toasted almonds, onion seeds, spring onions, curry oil, and salad garnish. **9.5**

CORNISH FISH FINGER ROLL Battered Cornish hake goujons in St Austell Ale batter, crisp lettuce, curry mayo, and fries. **11**

CURRIED CAULIFLOWER & ROASTED CHICKPEA WRAP Harissa hummus, roasted cauliflower & chickpeas, mint tahini dressing, and shredded lettuce. *vg* **8**

SOUTHERN FRIED CHICKEN WRAP Crispy chicken goujons, American cheese slice, baby gem lettuce, and mayo. **8.5**

on the side

SKIN-ON CHIPS *vg* **4.5**

FRIES *vg* **4**

TRUFFLE CHIPS *v* **6**

STEAMED NEW POTATOES *vg* **4**

GARLIC BREAD *vg* **4**

GARLIC BREAD WITH CHEESE *v* **5**

DRESSED SIDE SALAD *vg* **4**

CAPRESE SALAD *v* **6.5**

SEASONAL SUMMER VEGETABLES *vg* **4.5**

to finish

VEGAN SUMMER PUDDING English summer pudding and a vegan Chantilly cream. *vg* **8.5**

LEMON POSSET Shortbread biscuits and raspberries. *v* **8.5**

STICKY TOFFEE PUDDING Vanilla ice cream, gingernut crumb, and toffee sauce. *v* **8.5**

DARK CHOCOLATE MOUSSE White vanilla fudge, Cornish fairing biscuit, and raspberries. *v* **8.5**

PEANUT BRITTLE CHEESECAKE Peanut brittle crumb and toffee sauce. *v* **8.5**

CORNISH ICE CREAMS & SORBET *per scoop* **2.5**

vanilla *v* / chocolate *v* / strawberry *v* / salted caramel *v* / vegan raspberry ripple *vg* / ruby orange sorbet *vg*

CORNISH CREAM TEA Indulge in an afternoon treat. A Baker Tom's scone, Trewithen Dairy clotted cream, strawberry jam, and a pot of tea. **10**

coffee

ESPRESSO **2.35**

DOUBLE ESPRESSO **2.75**

MACCHIATO **3**

AMERICANO **2.85**

CAPPUCCINO **3.4**

LATTE **3.4**

FLAT WHITE **3.4**

MOCHA **3.75**

ICED COFFEE **3.4**

tea

HERBAL/FRUIT INFUSION **3.35**

POT OF TEA **2.75**

hot chocolate

HOT CHOCOLATE **3.75**

DELUXE HOT CHOCOLATE **4.15**

All served with a chocolate chip biscotti.



For allergen and nutritional info please scan the QR code. Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. Detailed allergen information is available via the QR code. We cannot guarantee the total absence of allergens.

v - vegetarian · *vg* - vegan · *vgo* - vegan option



ROYAL CASTLE

evening menu

from five

nibbles

WARM ITALIAN FLATBREAD & OLIVES

Cold-pressed Devon rapeseed oil and balsamic vinegar. *vg* **8.5**

PRESSED CHICKEN & HAM PIE

Piccalilli relish and watercress. **7**

CHORIZO BITES Oven-roasted Catalonian chorizo. **6**

PADRÓN PEPPERS With Cornish sea salt. *vg* **5**

VEGAN SAUSAGE ROLL Served warm with caramelised onion chutney and watercress. *vg* **6**

to start

PEA & SHALLOT RAVIOLI Pea velouté with vegan cream, Devon cold-pressed rapeseed oil, and mustard red frills. *vg* **9**

SEASONAL SOUP Bread and Trewithen Dairy Cornish butter. *v + vgo* **8**

SALT & PEPPER SQUID Sweet chilli, lime & coriander mayo, and lemon wedge. **9**

Pair with the clean citrus fruits of our Picpoul de Pinet.

BRAISED BEEF BRISKET, BALSAMIC & THYME ROASTED MUSHROOMS Braised beef brisket, oven-roasted thyme, and balsamic mushrooms. Served with a herb crust and a red wine jus. **9.5**

CORNISH LINE-CAUGHT MACKEREL Grilled mackerel fillet, romesco sauce, sourdough, toasted almonds, and charred lemon. **9.5**

CHICKEN & APRICOT TERRINE Sourdough toast, onion purée, and pickled vegetables. **9.75**

to share

ITALIAN PROSCIUTTO & MOZZARELLA FLATBREAD Basil pesto, rocket, and sweet drop peppers. **18.5**

BUFFALO MOZZARELLA FLATBREAD Basil pesto, rocket, sweet drop peppers. *v* **17.5**

SMOKED MACKEREL & HORSERADISH FLATBREAD Pickled cucumber, sun-dried tomatoes, and rocket. **18.5**

CURRIED CAULIFLOWER & ROASTED CHICKPEA FLATBREAD Harissa hummus, roasted cauliflower & chickpeas, and mint tahini dressing. *vg* **17**

for mains

ABERDEEN ANGUS STEAK BURGER In a glazed bun, burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled gherkins, gem lettuce, chorizo & sweet chilli jam, and fries. **18**

WEST COUNTRY 8OZ RIBEYE STEAK Garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomatoes, rocket salad, and triple-cooked chips. **29**

+ *Shell-on black tiger prawns in garlic & chive butter* 6.00

+ *Peppercorn sauce* 3.75

+ *Chimichurri sauce* 3.25

FISH & CHIPS Newlyn-landed hake in St Austell Ale batter. Crushed minted peas, tartare sauce, and lemon. **18.5**

Pair with Tribute, our light and zesty, easy-drinking pale ale.

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BANANA BLOSSOM 'FISH' AND CHIPS Banana blossom coated in a St Austell Ale batter. Crushed minted peas, vegan tartare sauce, and lemon. *vg* 16

GREEK FETA SALAD Crumbled feta, red onion, cucumber, tomatoes, mint, dill, and oregano. In a red wine vinegar & olive oil dressing. *v + vgo* 15

ROASTED RED PEPPER & PEA TAGLIATELLE Pea velouté sauce, baby spinach, and shaved parmesan. Cold-pressed Devon rapeseed oil. *v* 15

TRIO OF FISH Pan-fried monkfish, hake, and sole on a fricassée of butter bean and broad bean lobster velouté. Tomato concassé & parsley oil. 24

MISO & CHILLI-GLAZED AUBERGENE Sticky coconut rice, bok choy, roasted tenderstem broccoli, toasted sesame, and pomegranate. *vg* 17

OVEN-ROASTED CHICKEN SUPREME Crushed new potatoes, seasonal vegetables, and a red wine jus. 17

on the side

SKIN-ON CHIPS *vg* 4.5

FRIES *vg* 4

TRUFFLE CHIPS *v* 6

BUTTERED NEW POTATOES *vg* 4

GARLIC BREAD *vg* 4

GARLIC BREAD WITH CHEESE *v* 5

DRESSED SIDE SALAD *vg* 4

CAPRESE SALAD *v* 6.5

SEASONAL SUMMER VEGETABLES *vg* 4.5

to finish

VEGAN SUMMER PUDDING English summer pudding and vegan Chantilly cream. *vg* 8.5

LEMON POSSET Shortbread biscuits and raspberries. *v* 8.5

STICKY TOFFEE PUDDING Vanilla ice cream, gingernut crumb, and toffee sauce. *v* 8.5

DARK CHOCOLATE MOUSSE White vanilla fudge, Cornish fairing biscuit, and raspberries. *v* 8.5

PEANUT BRITTLE CHEESECAKE Peanut brittle crumb and toffee sauce. *v* 8.5

AFFOGATO Double espresso and vanilla ice cream. *v* 6

CORNISH ICE CREAM & SORBETS *per scoop* 2.5

vanilla *v* / chocolate *v* / strawberry *v* / salted caramel *v* / vegan raspberry ripple *vg* / ruby orange sorbet *vg*

WEST COUNTRY CHEESEBOARD Selection of three West Country cheeses. Crackers, plum & apple chutney, grapes, and celery. Please ask us for details. *v* 14

coffee

ESPRESSO 2.35

DOUBLE ESPRESSO 2.75

MACCHIATO 3

AMERICANO 2.85

CAPPUCCINO 3.4

LATTE 3.4

FLAT WHITE 3.4

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CHILDREN'S MENU

MAINS

(CHOOSE YOUR MAIN)

BEEF BURGER 7.00

Toasted glazed bun, beef patty, lettuce and tomato sauce.

+ American cheese. 50p

GRILLED PORK SAUSAGES 7.00

QUORN VEGAN SAUSAGES (vg) 7.00

BATTERED HAKE GOUJONS . . . 7.00

PENNE PASTA IN A CLASSIC TOMATO SAUCE (v) 7.00

Served with grated cheddar cheese and garlic bread. (additional sides not included)

SOUTHERN FRIED CHICKEN GOUJONS 7.00

SIDES

(CHOOSE TWO SIDES)

→ FRIES (vg)

→ NEW POTATOES (vg)

→ RICE (vg)

→ BEANS (vg)

→ PEAS (vg)

→ SALAD (vg)

DESSERTS

SCOOP OF ICE CREAM 2.50

Vanilla (v), Chocolate (v), Strawberry (v), Vegan raspberry ripple (vg)

PIP ORGANIC RAINBOW FRUITY LOLLY 2.50

PIP ORGANIC BERRY PUSH POP 2.50



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