

ROYAL CASTLE

sunday menu

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.

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**

our roasts

All roasts are served with a Yorkshire pudding, rosemary & sea salt roasted potatoes, parsnip, seasonal vegetables, cauliflower cheese, and a rich gravy.

BRIE, CRANBERRY & MUSHROOM WELLINGTON Baked flaky puff pastry Wellington filled with a sautéed thyme, garlic & mushroom, Brie & cranberry sauce. *v* **16**

APRICOT & CHESTNUT ROAST A rich blend of apricots, chestnuts, mixed nuts, herbs, and vegetables. Slowly oven roasted. *vg* **16**

WEST COUNTRY BEEF Tender roasted topside of West Country beef, served pink. **18**

SLOW-BRAISED LEG OF LAMB Low and slow-braised leg of West Country lamb. **21**

ROAST CHICKEN Slow-braised dark meat served with sliced chicken breast and a sage & onion pork stuffing. **16**

EXTRAS

Yorkshire pudding **1.0**

Side of pigs in blankets **4.50**

Side of rosemary & sea salt roast potatoes **3.50**

Side of cauliflower cheese **3.50**

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**

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.

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 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**

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, ginger nut 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 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**

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