

VIRGINS

AD 1563



& CASTLE

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# GLUTEN FREE MENU

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FOOD SERVICE TIMES: Monday - Saturday 12noon - 9.00pm • Sunday 12noon - 6.00pm

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Some of our menu items contain allergenic foods. Despite our best efforts due to our cooking environment, there is always a risk that traces of these may be in any other dishes or food that we serve. We understand the dangers to customers with severe allergies so please speak to a member of staff if this is the case.

## TO START

- STEAK CROSTINI** £8.45  
Grilled steak on crispy gluten free crostini topped in a creamy peppercorn sauce.
- SALMON & CREAM CHEESE CROSTINI** £8.55  
Smoked salmon on crispy gluten free crostini topped with cream cheese and chives.
- TOMATO & OLIVE BRUSCHETTA (VG)** £7.45  
Tomato, red onion and green olives on crispy Gluten free crostini, topped with balsamic glaze.
- TOASTED TOFU TERIYAKI BITES (VG)** £7.25  
Toasted crispy tofu bites tossed in teriyaki sauce and sesame seeds
- PORK BELLY BITES** £8.25  
Crispy pork belly bites smothered in teriyaki sauce and sesame seeds.

## TO SHARE

- BREAD & OILS (V)** £9.95  
Fresh, sliced focaccia with oil and balsamic, mixed olives and sundried tomatoes.
- TRIO OF FRIES BOARD (V)** £13.95  
Sweet potato fries, truffle and parmesan skin on fries and cheesy chunky chips.

## DESSERTS

- BANOFFEE PAVLOVA** £7.50  
Caramel meringue nest topped with chantilly cream, banoffee ice cream, fresh banana and caramel sauce.
- PRALINE CHOCOLATE BROWNIE (VG)** £7.25  
Hand-made praline chocolate brownie served with dairy free vanilla ice cream.
- WHITE CHOCOLATE & RASPBERRY ROULADE** £7.25  
Rolled meringue filled with fresh cream, raspberry jam & white chocolate, served with pouring cream.
- CARROT & PISTACHIO CAKE (VG)** £7.25  
A carrot & walnut cake topped with avocado flavour & pistachio flavour frosting, served with dairy free vanilla ice cream.

## CHEFS FAVOURITES

- HALF PERI PERI CHICKEN** £17.95  
Succulent half chicken, flame-grilled and smothered in our signature peri peri marinade. Served with golden crispy fries and a refreshing apple slaw.
- BLADE OF BEEF** £21.95  
Melt-in-the-mouth feather blade of beef, slow-cooked to perfection with salt and cracked black pepper. Served on a creamy potato gratin, with tender stem broccoli and a rich red wine jus for a deep, comforting finish.
- CAMEMBERT CHICKEN** £15.95  
Grilled chicken breast topped with smoked bacon, caramelised onion chutney, and finished with melting camembert, served with skin-on fries and Asian coleslaw.

## FROM THE GRILL

- 12OZ RIBEYE** £26.95  
A tender and juicy 12oz ribeye, lightly seasoned and chargrilled to your liking. Served with chunky chips, a grilled Portobello mushroom, and a juicy grilled tomato.
- CASTLE BURGER** £17.95  
Juicy Wagyu beef patty topped with candied bacon, melted cheese, and a fried egg, all stacked in a toasted Gluten free roll with baby gem lettuce, fresh tomato, and tangy pickled onions. Paired with skin-on fries and a vibrant Asian slaw.
- 10OZ GAMMON STEAK** £16.95  
10oz gammon steak topped with two fried eggs served with chunky chips, a grilled Portobello mushroom, and a juicy grilled tomato.

## FROM THE SEA

- MOULES FRITES** £17.95  
Fresh mussels in a white wine and parsley sauce with a gluten free roll and skin on fries.
- RED THAI SEABASS** £17.95  
Delicately crisp sea bass fillet served over fragrant coriander rice, with sautéed Pak choi and finished in a rich, aromatic red Thai sauce. A bold fusion of fresh flavours.

## LUNCH MENU – 2 MEALS FOR £18

SERVED MONDAY- SATURDAY 12-5 PM

- STILTON & PORT CHICKEN** £12.45  
Chargrilled chicken breast topped with Stilton and garlic mushroom sauce, served with creamy mash potato and tender stem broccoli.
- DOUBLE CHEESEBURGER** £12.25  
Two quarter-pound cheeseburgers, served in a Gluten free bun with skin-on fries and house slaw.
- CANTONESE CHICKEN STRIPS** £11.95  
Grilled chicken strips, topped with sticky Cantonese sauce and pico de gallo served with skin on fries and homemade coleslaw
- PLANT BASED COTTAGE PIE (VG)** £11.75  
cottage pie filled with green lentils, sweet potatoes, carrots & swede in a seasoned tomato-based sauce, topped with crushed new potatoes and chive and served with seasonal vegetables