

## TO START

### DUCK BONBONS £8.45

Shredded duck in a sweet hoisin sauce coated in crispy breadcrumbs with an Asian slaw.

### FRENCH ONION SOUP £7.95

A deep and delicious soup with sweet, caramelised onion and white wine flavours served with garlic and cheese crostini.

### PEANUT BUTTER & JELLY WINGS £8.25

Crispy chicken wings tossed in scotch bonnet chilli jam and peanut butter sauce and topped with chopped ginger, coriander, chilli and spring onion.

### STEAK CROSTINI £8.45

Grilled steak on crispy crostini topped in a creamy peppercorn sauce.

### SALMON & CREAM CHEESE CROSTINI £8.55

Smoked salmon on crispy crostini topped with cream cheese and chives.

### TOMATO & OLIVE BRUSCHETTA (VG) £7.45

Tomato, red onion and green olives on crispy 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.

## VIRGINS



## & CASTLE

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## TO SHARE

### BREAD AND OILS (V) £9.95

Fresh, sliced focaccia with oil and balsamic, mixed olives and sundried tomatoes.

### CLASSIC NACHOS £11.95

Crispy homemade nachos topped with grated cheese, sour cream, salsa and guacamole.

### HOMEMADE FOCACCIA SLAB (V) £13.95

Homemade focaccia loaf stuffed with onion chutney and camembert and topped with pickled onions and fresh rosemary.

### TRIO OF FRIES BOARD (V) £13.95

Sweet potato fries, truffle and parmesan skin on fries and cheesy chunky chips.

## FROM THE SEA

### FISH AND CHIPS £16.95

Tiger beer battered skin on cod served with chunky chips, minted mushy peas, tartare sauce, and half a grilled lemon.

### MOULES FRITES £17.95

Fresh mussels in a white wine and parsley sauce with focaccia bread 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.

### FISH PIE £16.95

A creamy medley of sustainably sourced fish, topped with buttery mashed potato and melted cheese then baked until golden. Served with tender stem broccoli and Chanteney carrots with a jug of red wine jus.

## 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.

### SLOW COOKED PORK BELLY £19.95

Slow-cooked pork belly with a crisp, golden finish, paired with sweet butternut squash puree. Accompanied by seared scallops, crisp crackling, velvety potato fondant, and tender stem broccoli.

### 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.

### CHICKEN PARMA BURGER £15.95

Crispy breaded chicken breast topped with a rich tomato & basil sauce and melted cheese, served in a toasted pretzel bun with baby gem lettuce, fresh tomato, and tangy pickled onions. Paired with skin-on fries and a vibrant Asian slaw.

### STEAK & GUINNESS PIE £17.95

Tender chunks of slow-cooked steak in a rich Guinness gravy, encased in golden homemade pastry. Served with creamy mashed potato, tender stem broccoli, and chanteney carrots, all finished with a drizzle of red wine jus.

### 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.

### BATTERED ARTICHOKE (VG) £15.95

Crispy tempura-battered artichoke hearts served with golden chips and a warm, aromatic curry sauce. A unique plant-based twist on a classic comfort favourite.

### BUTTERNUT SQUASH & LENTIL WELLINGTON (VG) £16.95

A spiced blend of roasted butternut squash and lentils wrapped in crisp filo pastry, topped with paprika, onion seeds, and fresh parsley. Served with creamy mashed potato, tender stem broccoli, Chanteney carrots, and a rich red wine jus.

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.

## FROM THE GRILL

VIRGINS

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& CASTLE

### 12oz RIBEYE £26.95

A tender and juicy 12oz ribeye, lightly seasoned and chargrilled to your liking. Served with chunky chips, Tiger Beer-battered onion rings, a grilled Portobello mushroom, and a juicy grilled tomato.

### CASTLE MIXED GRILL £25.95

5oz rump steak, 5oz gammon steak, Full chicken breast, two crispy duck bon bons, topped with a fried egg and served with chunky chips, Tiger Beer-battered onion rings, a grilled Portobello mushroom, and a juicy grilled tomato.

### VIRGIN MIXED GRILL (V) £18.95

Halloumi fries, Artichoke hearts, butternut squash rings, grilled tofu topped with a fried egg and served with chunky chips, Tiger Beer-battered onion rings, 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 pretzel bun with baby gem lettuce, fresh tomato, and tangy pickled onions. Paired with skin-on fries and a vibrant Asian slaw.

### VIRGIN BURGER (VG) £15.95

Spicy oriental inspired vegan burger with mixed vegetables in a crunchy red lentil crumb, with vegan cheese and Thai chilli sauce served with skin on fries and Asian coleslaw.

### 10oz GAMMON STEAK £16.95

10oz gammon steak topped with two fried eggs served with chunky chips, Tiger Beer-battered onion rings, a grilled Portobello mushroom, and a juicy grilled tomato.

## SIDES

FAT CHIPS £3.50

SKINNY FRIES £3.50

SWEET POTATO  
FRIES £4.50

CHEESY CHIPS  
£4.50

GARLIC  
FOCACCIA  
LOAF £8

STILTON & PORT  
SAUCE £3

PEPPER CORN  
SAUCE £3

RED WINE DUE £3

## DESSERTS

### BANOFFEE PAVLOVA (GF) £7.50

Caramel meringue nest topped with chantilly cream, banoffee ice cream, fresh banana and caramel sauce.

### APPLE AND RHUBARB CRUMBLE £7.25

Homemade apple and rhubarb crumble served with piping hot custard.

### PRALINE CHOCOLATE BROWNIE (VG) (GF) £7.25

Hand-made praline chocolate brownie served with dairy free vanilla ice cream.

### BISCOFF COOKIE DOUGH £7.50

Freshly baked chocolate chip cookie dough with Biscoff crumb and luxury Biscoff sauce with vanilla ice-cream.

### CHERRY BAKEWELL SPONGE £7.75

Almond Suet Sponge Pudding with Morello Cherries in Raspberry Jam served with piping hot custard.

### S 'MORES CHOCOLATE CHEESECAKE £7.50

Chocolate flavoured cheesecake, topped with a layer of chocolate custard & finished with a toasted mallow served with pouring 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.

FOOD SERVICE TIMES: Monday - Saturday 12noon - 9.00pm • Sunday 12noon - 7.00pm

## LUNCH MENU – 2 MEALS FOR £20

SERVED MONDAY- SATURDAY 12-5 PM

### MINI FISH & CHIPS

Tiger beer battered skin on cod served with skin on fries, minted mushy peas, tartare sauce, and half a grilled lemon.

£11.95

### FISH FINGER FOCACCIA

Beer-battered fish fingers with tartare sauce in a focaccia sandwich served with skin-on fries and house slaw.

£11.95

### STILTON AND PORT CHICKEN

Chargrilled chicken breast topped with Stilton and garlic mushroom sauce, served with creamy mash potato and tender stem broccoli.

£12.45

### HALLOUMI & MUSHROOM FOCACCIA

Fried halloumi and mushroom, topped with peri peri sauce in a focaccia sandwich and served with skin-on fries and house coleslaw.

£11.95

### CANTONESE CHICKEN STRIPS

Panko breaded chicken strips, topped with sticky Cantonese sauce and pico de gallo served with skin on fries and homemade coleslaw.

£11.95

### RED PEPPER HUMMUS FOCACCIA (VG)

A blend of chickpeas & tahini paste of roasted ground sesame seeds with roasted red peppers & garlic in a focaccia sandwich and served with skin on fries and house coleslaw.

£11.95

### PLANT BASED COTTAGE PIE (VG)

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.

£11.75

### WARWICK CHICKEN FOCACCIA

Chicken breast, bacon, BBQ sauce and grated cheese in a focaccia sandwich served with skin of fries and house coleslaw

£10.95

### DOUBLE CHEESEBURGER

Two quarter-pound cheeseburgers, served in a brioche bun with skin-on fries and house slaw.

£12.25