

VIRGINS

AD 1563



& CASTLE

SUNDAY MENU

FOOD SERVICE TIMES: Sunday 12noon - 6.00pm

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

- 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.

MAIN MEALS

- 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.
- 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, Chantenev carrots, and a rich red wine jus.
- 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 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.
- FISH & CHIPS** £16.95
Tiger beer battered skin on cod served with chunky chips, minted mushy peas, tartare sauce, and half a grilled lemon.
- 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 Chantenev carrots with a jug of red wine jus.

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.

SUNDAY ROAST

All roasts are served with a rustic Yorkshire pudding, rosemary and sea salt roast potatoes, Buttery mash potato, Sage, onion and sausage meat stuffing ball, Thyme roasted carrots, honey glazed parsnips and seasonal greens, topped with our delicious signature gravy.

- HALF A ROAST CHICKEN** £16.95
PEPPERED TOPSIDE OF BEEF £18.95
CRISPY PORK BELLY £16.95
TRIO OF MEAT FEAST £26.95
(PERFECT FOR TWO TO SHARE)
BRIE AND BEETROOT TART (V) £16.95

SUNDAY SIDES

CAULIFLOWER CHEESE £4.50 • **CRISPY ROAST POTATOES** £4
STUFFING BALLS £3 • **PIGS IN BLANKETS** £3.50

DESSERTS

- BANOFFEE PAVLOVA (GF)** £7.50
Caramel meringue nest topped with chantilly cream, banoffee ice cream, fresh banana and caramel sauce.
- APPLE & 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.