THE CASTLE INN

HOTEL ▪ BRAMBER

WHILE YOU WAIT

Smoked Nuts, Rosemary Salt (N, VG, GF, DF)	4.50
Olives, Orange & Thyme (VG, GF, DF)	4.50
Focaccia, Smoked Butter (V)	5.00
Pumpkin Hummus, Flatbread (VG, DF)	6.50

STARTERS

Scotch Egg, Piccalilli (DF)	8.50
Wild Mushrooms, Whipped Sussex Blue, Hazelnut, Croûtes, Balsamic (V, N)	9.50
Squash Velouté, Sage, Cheddar Croûte (V, VGA)	9.00
Baked Camembert, Cider, Focaccia (V)	14.50
Marie Rose Prawns, Chicory, Apple & Celeriac, Rye Crumb, Rye Bread (DF)	10.50

TO SHARE

The Castle Sharer (N) Smoked Nuts, Olives, Focaccia, Hummus, Scotch Egg, Prawns	28.00

MAINS

Pie of the Day, Buttered Mash, Cavolo Nero, Gravy	19.00
Pumpkin & Sage Risotto, Crispy Sage, Toasted Seeds (V, GF) Vegan on Request	16.00
Castle Burger, Smoked Bacon, Monterey Jack, Apple & Onion Relish, Fries (VGA, DFA) Upgrade to Truffle Fries | 1.95	18.50
Beer Battered Cod, Triple-Cooked Chips, Mushy Peas, Tartare (DF) Add Curry Sauce | 2.50	19.50
Venison Bourguignon, Red Wine Braise, Smoked Lardons, Onion, Mash (GF)	24.00
Smoked Chicken, Boulangère Potatoes, Wild Mushrooms, Cider Cream (GF)	20.00

Please Check Today's Specials

SIDES

Charred Tenderstem, Garlic (VG, GF, DF)	4.50
Truffle, Parmesan Fries (GF)	5.95
Seasonal Veg (V, GF)	4.50

Please Notify Us Of Any Allergies We Need To Be Aware Of. Full Allergen Information Available On Request. Meat, Game and Produce Sourced In Sussex Wherever We Can

A Discretionary 10% Service Charge Is Added To All Bills