

PUB CLASSICS

At Sturdy's Castle

STARTERS

Homemade Soup £7.00 Chef's homemade soup of the day, served with warm crusty bread & butter V GFO	Crispy Fried Halloumi Wedges £8.00 Golden-fried halloumi wedges served with a sweet chilli, garlic & ginger dipping sauce & dressed salad V D
Chicken Liver Pâté £7.50 Smooth chicken liver pâté served with garlic & herb bruschetta, pickled cornichons, onion chutney & a dressed salad garnish	Tempura Prawns £8.00 Crispy tempura prawns served with dressed leaves & sweet chilli sauce
Crispy White Bait £8.00 Lightly coated whitebait served with dressed leaves & homemade tartare sauce	Caesar Salad £8.00 Crisp cos lettuce with crunchy croutons, crispy bacon, anchovies, shaved parmesan & classic Caesar dressing GFO <i>Add grilled chicken or king prawns</i> +£2.00 each

MAIN COURSES

Sturdy's Castle Tower Burger £16.50 A 6oz prime beef burger topped with smoked bacon, melted mozzarella, crispy onion rings, onion marmalade, tomato relish & burger sauce, served in a toasted brioche bun with salad, sliced pickles, salted fries & homemade coleslaw D GFO	Crispy Ale-Battered Fish £19.50 Traditional ale-battered fish served with chunky chips, your choice of minted mushy peas or garden peas & homemade tartare sauce GFO
Halloumi Burger £14.00 Golden-fried halloumi topped with burger relish & fresh salad in a toasted brioche bun, served with salted fries & homemade coleslaw V D GFO	Home-Cooked Ham £17.00 Thick-cut home-cooked ham served with two free-range fried eggs, garden peas, chips & piccalilli GFO
10oz Pan-Fried Rump Steak £25.00 Cooked to your liking & finished with garlic & herb butter, served with roasted vine tomatoes, garlic butter button mushrooms, crispy onion rings & buttered garden peas GFO <i>Add peppercorn sauce or red wine jus</i> +£3.50 each	Horseshoe Gammon Steak £18.50 Served with chunky chips, dressed salad & your choice of fried egg or grilled pineapple GFO
Roasted Cumberland Sausage Trio £17.00 Three roasted Cumberland sausages served with creamy mashed potato, seasonal vegetables & rich onion gravy GFO	Slow-Braised Steak & Ale Pie £17.95 Traditional slow-braised steak & ale pie served with creamy mashed potato, steamed broccoli & carrots
Grilled Chicken with Saffron Cream Sauce £17.00 Grilled chicken breast served with steamed broccoli, carrots & a creamy saffron sauce GFO	Vegetable Lasagne £15.00 Layers of pasta with seasonal vegetables, rich tomato sauce, creamy béchamel & melted mozzarella V D
	Grilled Salmon £20.00 Freshly grilled salmon served with buttered new potatoes, seasonal vegetables & a creamy caper sauce GFO D

PIZZA

Margarita £12.00 Classic tomato sauce, mozzarella & herbs V D	Meat Feast £16.00 Tomato sauce topped with smoked bacon, ham, chorizo, pepperoni & sausage D	Vegetarian Feast £14.00 Tomato sauce topped with onions, peppers, olives, mushrooms & sweetcorn V D
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JACKET POTATOES

Available until 3.00pm – All served with butter & a dressed side salad.

Baked Beans & Mature Cheddar V D £9.50	Chilli Con Carne & Mozzarella D £11.00	Prawns in Marie Rose Sauce £11.50
Tuna with Lemon & Cracked Black Pepper Mayonnaise D £10.50	Smoked Bacon & Mature Cheddar D £10.00	Ham, Mature Cheddar Cheese & Coleslaw D £10.00

SANDWICHES

Available until 3.00pm – All served on toasted ciabatta with either a dressed salad or homemade coleslaw.

Caesar Sandwich £9.00 Grilled chicken, crispy bacon & Caesar dressing	Mozzarella & Tomato £8.50 Toasted mozzarella & tomato V D
Chicken Tikka £9.00 Chicken tikka with onion, salad & green chutney	Tuna Mayonnaise £9.00 Tuna mayonnaise with lemon, cracked black pepper, sweetcorn & red onion D

SIDES

Fries £4.50	Battered Onion Rings £5.00	Garlic Bread £5.00
Chunky Chips £5.00	Homemade Coleslaw D £4.00	Cheesy Garlic Bread D £5.50

V – Vegetarian | VE – Vegan | VEO – Vegan Option Available | GF – Gluten Free | GFO – Gluten Free Option Available
D – Contains Dairy | DFO – Dairy Free Option Available | N – Contains Nuts

Please inform a member of our team if you have any food allergies or dietary requirements. While every care is taken in the preparation of our dishes, our kitchen handles a wide range of ingredients, including allergens. As a result, we cannot guarantee that any dish is completely free from allergen traces.