

Thank you for ordering at the bar



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f Edinboro Castle
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To start

- Lemon & thyme infused olives 3.25 (VE)
- Bread board - warm sourdough boule with butter 4.00 (V)

Starters & sharers

- Chilli non-carne soup with pumpkin seeds, crème fraîche & toasted sourdough 5.75 (V)
- Fried squid with a sweet chilli glaze 6.25
- Chicken wings in yakiniku BBQ glaze with Asian-style slaw 5.50
- Spiced winter salad with brown rice, quinoa & cranberry with cashew dressing 5.75 (VE,N)
- To Share - Rosemary & garlic Camembert, baked in sourdough with celery 13.00 (V)
- To Share - The Continental Board - Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives & 'nduja sausage 27.00

Light dishes

- Chicken Caesar salad with gem lettuce, anchovies, shaved cheese, bacon, Caesar dressing & toasted sourdough croutons 10.25
- Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice 10.50 (A,VE,N)
- Burrata ravioli, marinated tomatoes, herb dressing & shaved cheese 11.00 (V)
- Vegan lasagne with butternut squash, peppers & courgettes 11.00 (A,VE)

Mains

- Chicken, portobello mushroom, leek & pancetta pie with roasted roots with mash or triple-cooked chips 12.00 (A)
- Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 12.95 (A)
- Confit duck leg with beluga lentils, creamy mash & cavolo nero 15.00
- Roasted half chicken in lemon & garlic marinade with rosemary fries 12.50 Handmade bacon & cheese
- British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 12.95
- Sausage & mash – Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 12.50 (A)
- Homemade salmon, cod & prawn on a bouillabaisse sauce, buttered cavolo nero, leeks & crispy samphire 12 (A)
- 21-day aged sirloin steak with horseradish butter, triple-cooked chips & watercress 15.50

Desserts

- Salted honey tart with fresh cream & caramel sauce 6.00
- Warm chocolate brownie with hazelnut ice cream 6.00 (V,N)
- Sticky toffee pudding with vanilla ice cream 6.00 (V,N)
- British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 8.00 (V,N)

Sides

- Side of veg 3.50
- Fries 3.25
- Onion rings 2.50 (A)
- Sweet potato fries 3.75
- Side salad 3.50

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V)=made with vegetarian ingredients (VE)=made with vegan ingredients (N)=contains nuts (A)=contains alcohol