

Starters

- British tomato soup with Focaccia £5.5
- Beetroot seared scallops with roast artichoke, button onion
and cherry tomatoes £9.5
- Goats cheese fondue with honeyed peaches and melba toast £7
- Cornish sardines, smoked cucumber and pistachio & tomato pesto £6.5
- Selection of cured British meats and antipasti for two £15
- Salt beef brisket croquettes with wild garlic cream and nettles £7
- Duck liver parfait, rhubarb purée and toasted brioche £6.5
- Cornish mussels & clams in a white wine, garlic, cream and
parsley sauce with bread £8

Mains

- Young's Classic Burger - Prime British beef, cheese, ale onions, ketchup,
mayo, lettuce, fries £11.5
Add Streaky Bacon £1.50
- The Castle bean & vegetable burger, tomato, chutney & fries £11
Add halloumi £1.50
- Young's ale battered Haddock, chips, tartare, pea purée and charred lemon £12
- Smoking Caesar: Choose: Home cured salmon, Corn fed chicken or Chilli marinated
halloumi £13
- Slow braised Old Spot pork belly, pork and apple bon bon, sautéed spring greens,
crushed potatoes & an Aspalls Cyder reduction £14.5
- Rotisserie lemon and thyme Poussin, tomato mash, asparagus &
wild garlic cream sauce £13.5
- Grilled market fish with fries, salad and butter sauce £13
- Dorset rack of lamb with blackened artichoke hearts, asparagus,
new potatoes and jus £21
- Sweet Potato and Norbury Blue torte, baby beetroot with chilli tomato dressing
& herb yoghurt £12.5
- Pan fried calves liver with pancetta, bubble and squeak, pickled beets &
mint and sage brown butter £16.5
- Blackened Cod with rice noodles, chilli, ginger, scallions and bok choi £14.5
- Steak with fries, rocket salad and béarnaise or peppercorn sauce
16 day aged Hanger £16
28 day aged Angus Sirloin £22
- Sides: mixed vegetables - salad - fries - chips - onion rings - new potatoes