

COD OF THE CASTLE

Main Menu

All our ingredients are fresh and subject to availability on the day.

If you have any allergies or special dietary requirements, please inform your server before ordering.

V = Vegetarian VE = Vegan

APERITIF

OYSTERS - The pearl of the court! Sweet, fresh, and slightly nutty.
Three oysters - 7 | Six oysters - 12 | Nine oysters - 15 | Twelve oysters - 20

HOMEMADE SALTED CRISPS - *Small 2.5 | Large 5*

STARTERS

CASTLE'S CATCH FISH SOUP - A warming bowl of fresh fish soup, served with crusty bread and creamy butter - 8

GALLEON GARLIC PRAWNS - Juicy prawns sautéed in garlic, white wine, and a noble tomato-chilli broth - 9

ROYAL PRAWN COCKTAIL - Prawns in a Marie Rose sauce atop crisp greens, with crusty bread and creamy butter - 7.5

COURTESAN'S CALAMARI - Tender calamari, lightly fried, served with a crisp salad and our homemade tartar sauce - 8.5

CRUSADER'S CRAB TOAST - Zesty crab on crusty bread with lemon-chilli sauce, tomatoes, capers, and herbs - 11.5

SIREN'S GARLIC BUTTER OCTOPUS - Enchantingly tender octopus in rich garlic butter and fresh herbs, served with crusty bread and creamy butter - 11.5

GET STUFFED (v) - A mixture of aubergine, tomatoes, and peppers packed full with spiced rice and crowned with yoghurt - 7.5

HALLOUMI JOUST (v) - Halloumi skewers grilled to golden with peppers, served with mango sauce and chilli jam - 7.5

MEDIEVAL PASTRY PARCELS - A trio of cheese, pepper, and pastrami parcels with sweet chilli dip - 7.5

TO SHARE

CREVETTES FOR THE COURT - Whole crevettes steeped in garlic butter and parsley with crusty bread and creamy butter.
For 2 (6 pieces) - 16 | For 4 (12 pieces) - 26

SIDES AND SAUCES

MUSHY PEAS - 2

CURRY SAUCE - 2

GRAVY - 2

HOMEMADE TARTAR SAUCE - 3

COLESLAW - 3.5

SAMPHIRE - With olive oil, garlic, and tomatoes - 5

TOMATO SALAD - A garden medley of cucumber - 5

MIXED LEAF SALAD (ve) - A garden medley of cucumber, carrots, peppers, cherry tomatoes, and parsley - *Small 5 | Large 8.5*

HOME-CUT CHIPS - 3.5

HALLOUMI FRIES - With chilli jam - 7.5

CRUSTY BREAD AND BUTTER - 2.5

LITTLE LORDS AND LADIES

All 7.5

COD AND CHIPS - Cod goujons served with chips and salad

BATTERED SAUSAGE AND CHIPS - Two small battered sausages served with chips and salad

CHICKEN STRIPS AND CHIPS - Three breaded chicken strips served with chips and salad

HONEY-ROAST ROTISSERIE CHICKEN - Quarter rotisserie chicken served with garlic and herb sauce, chips, and salad.

SCAMPI AND CHIPS - Five whole-tail pieces of scampi served with chips and salad

VEGGIE BURGER AND CHIPS (v) - Veggie patty in a seeded bun served with chips and salad

MAINS

COD OF THE CASTLE RESTAURANT

COLD SEAFOOD

TANKARD OF SMOKED PRAWNS - Hearty shell-on prawns served in a tankard, with Marie Rose sauce, crusty bread and creamy butter
1/2 Pint - 8.5 | Pint - 13

THE ROYAL BANQUET SEAFOOD PLATTER - Fit for a feast! Includes peeled prawns, smoked shell-on prawns, mussels, smoked salmon, crab meat, smoked mackerel, smoked trout, smoked cod roe, samphire, salmon pâté, and a dill and gherkin garnish. *For one - 23 | For two - 42*

CLASSICS

BATTERED FISH AND CHIPS - Golden battered fish and home-cut chips, served with homemade tartar sauce - 16.5

Choose your catch:

- Line-Caught Cod
- Fresh Haddock
- Fresh Skate
- Fresh Rock Eel
- Fresh Plaice

PAN-FRIED SKATE WING - A whole wing seared in garlic butter with capers, crushed potatoes, and salad - 19.5

SCAMPI AND CHIPS - 10 whole-tail pieces of scampi served with chips, salad, and homemade tartar sauce - 14.5

DRESSED CRAB - A beautiful dressed crab served with home-cut chips, and lemon vinaigrette salad - 17

HOMEMADE FISHCAKE - Our mighty fishcake, crisped to perfection and served with salad, chilli jam, and home-cut chips - 11

CASTLE FAVOURITES

THE QUEEN'S CREVETTES - Eight whole crevettes steeped in garlic butter with dressed green salad and crusty bread... A favourite of Queen Cods - 21

MARINER'S MUSSELS - Plump mussels steamed to perfection in your choice of either a velvety garlic and white wine broth, or a fiery tomato, basil, and coriander broth. Served with warm crusty bread and creamy butter - 17

TAGLIATELLE OF THE TIDES - A tangle of pasta with prawns, calamari, salmon, and mussels, in your choice of either a creamy garlic and white wine sauce or fiery tomato, basil, and coriander sauce - 17.5

CAPTAIN'S CASSEROLE - A beautiful stew of haddock, prawns, mussels, salmon, and scallops, served with crusty bread and creamy butter - 22.5

PAN-FRIED SEA BASS - Fillets of sea bass served with beurre blanc sauce, prawns, and seasoned crushed potatoes - 18.5

GRILLED FISH OF THE DAY - Ask the castle staff for today's fresh bounty!

LAND FARE

HOMEMADE BEEF BURGER - Served with onion marmalade, chipotle mayo, Emmental cheese, lettuce, tomato in a seeded bun, served with home-cut chips - 16.5

HONEY-ROAST ROTISSERIE CHICKEN - Half a honey-roast rotisserie chicken glazed to perfection, served with chips, salad, and garlic & herb sauce - 14.5

KNIGHT'S NEST - Chicken strips in rich tomato sauce atop garlic yoghurt, with crispy parsnip curls and shallots - 18.5

HEARTH-ROASTED AUBERGINE (v/ve) - Slow-roasted and richly filled with tomato, onion, and currants, this aubergine comes with rustic sautéed potatoes - 16.5

THE HUNTSMAN'S DUCK - A tender confit duck leg served with seasoned crushed potatoes, diced apple, and a rich apple brandy sauce - 18

SALADS

QUINOA SALAD - Choose between smoked salmon, shredded honey-roast rotisserie chicken, or grilled halloumi (v), with quinoa, cucumber, tomato, red onion, sweet pepper, and parsley - 12

CASTLE CAESAR SALAD - Shredded honey-roast rotisserie chicken, anchovy, croutons, parmesan, pickled cucumber, seeds, and parsley - 12