CODFIECASTLE

FOOD SERVED FROM MIDDAY TO 9:30PM

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 - 8 | Six oysters - 13 | Nine oysters - 18 | Twelve oysters - 24

STARTERS

CASTLE'S CATCH FISH SOUP - A warming bowl of fresh fish soup, served with crusty bread and creamy butter - 8.5

GALLEON GARLIC PRAWNS - Juicy prawns sautéed in garlic, white wine, and a noble tomato-chilli broth - 9.5

ROYAL PRAWN COCKTAIL - Prawns in a Marie Rose sauce atop crisp greens, with crusty bread and creamy butter - 9

COURTESAN'S CALAMARI - Tender calamari, lightly fried, served with a crisp salad and our homemade tartar sauce - 9

CRUSADER'S CRAB TOAST - Zesty crab on crusty bread with lemon-chilli sauce, tomatoes, capers, and herbs - 12

SMOKED SALMON PATÉ " With crusty bread and butter - 7.5

SIREN'S GARLIC BUTTER OCTOPUS - Enchantingly tender octopus in rich garlic butter and fresh herbs, served with crusty bread and creamy butter - 12.5

HALLOUMI JOUST (v) - Halloumi skewers grilled to golden with peppers, served with mango sauce and chilli jam - 8

MEDIEVAL PASTRY PARCELS - A trio of cheese, pepper, and pastrami parcels with sweet chilli dip - 8

CREVETTES FOR THE COURT

Too good not to share. Whole crevettes steeped in garlic butter and parsley with crusty bread and creamy butter. For 2 (6 pieces) - 16 | For 4 (12 pieces) - 26

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 - 14

CASTLE CAESAR SALAD - Shredded honey-roast rotisserie chicken, anchovy, croutons, parmesan, pickled cucumber, seeds, and parsley - 14

CLASSICS

BATTERED FISH - CHIPS

Golden battered fish and home-cut chips, served with homemade tartar sauce.

Choose your catch:

- Line-Caught Cod 18.5
- Fresh Haddock 18.5
- Fresh Skate 19.5
- Fresh Rock Eel 19.5
- Fresh Plaice 19.5

PAN-FRIED SKATE WING - A whole wing seared in garlic butter with capers, crushed potatoes, and salad - 23

SCAMPI E CHIPS - 10 whole-tail pieces of scampi served with chips, salad, and homemade tartar sauce - 16.5

DRESSED CRAB - A beautiful dressed crab served with home-cut chips, and lemon vinaigrette salad - 18.5

HOMEMADE FISHCAKE - Our mighty fishcake, crisped to perfection and served with salad, chilli jam, and home-cut chips - 16.5

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 - 22

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 - 18

TAGLIATELLE OF THE TIDES - A tangle of pasta with prawns, calamari, salmon, and mussels, in your choice of creamy garlic and white wine sauce or fiery tomato, basil, and coriander sauce - 18.5

CAPTAIN'S CASSEROLE - A beautiful stew of haddock, prawns, mussels, salmon, and scallops, served with crusty bread and creamy butter - 24

PAN-FRIED SEA BASS - Fillets of sea bass served with beurre blanc sauce, prawns, and seasoned crushed potatoes - 21.5

FISH OF THE DAY

Ask the castle staff for today's fresh bounty!

FROM THE LAND

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 - 17.5

KNIGHT'S NEST - Julienne cut chicken breast in rich tomato sauce atop garlic yoghurt, with crispy parsnip curls and shallots - 19

HEARTH-ROASTED AUBERGINE (v/ve) - Slow-roasted and richly filled with tomato, onion, and currants, this aubergine comes with rustic sautéed potatoes - 17.5

RACK OF THE REALM - Tender pork ribs glazed in our signature barbecue sauce, served with creamy mashed potato and coleslaw. Fit for a feast in the Great Hall - 18.5

RIBEYE OF THE ROUND TABLE (1002)

Prime Scottish Ribeye steak, seared to perfection and served with home-cut chips, a dressed salad, and your choice of garlic butter or peppercorn sauce - 32

UPGRADE TO SURF TURF

Ramp up your meal with three garlic butter king prawns + 9.5

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 - 9 | Pint - 14

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 - 24 | For two - 45

SIDES # SAUCES

MUSHY PEAS - 3.5 GRAVY - 3.5

CURRY SAUCE - 3.5 HOMEMADE TARTAR SAUCE - 4

HOME-CUT CHIPS - 4 COLESLAW - 5

HALLOUMI FRIES - With chilli jam - 7.5

CRUSTY BREAD BUTTER - 3

SAMPHIRE - With olive oil, garlic, and tomatoes - 7

TOMATO SALAD - A garden medley of cucumber - 7

MIXED LEAF SALAD (ve) - A garden medley of cucumber, carrots, peppers, cherry tomatoes, and parsley

Small 6 | Large 9.5

LITTLE LORDS - LADIES

For 12 years and under - All 9.5

COD E CHIPS - Cod goujons served with chips and salad

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

CHICKEN STRIPS = 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 • CHIPS - Five whole-tail pieces of scampi served with chips and salad

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