



SUNDAY MENU

Castle Eden Inn

We pride ourselves on using locally sourced ingredients, wherever possible to ensure the quality of our food.

If you have a food allergy, please let us know before ordering.

VE VEGAN | V SUITABLE FOR VEGETARIANS | GFA CAN BE MADE GLUTEN FREE

BOOK OUR VENUE FOR YOUR SPECIAL OCCASIONS



Castle Eden Inn
SUNDAY MENU
STARTERS

SOUP OF THE DAY GFA VEA

with warm crusty bread

BRUSSELS PARFAIT
'JAMMY DODGER'

Wholegrain Mayo, Spiced Red Wine Syrup.

CREAMY GARLIC MUSHROOMS

GFA V
served on toasted garlic bread

TRADITIONAL PRAWN

COCKTAIL GFA
with mini brown bread loaf

BLACK PUDDING FRITTERS

served with crispy bacon & peppercorn sauce

SZECHUAN BELLY PORK BITES GF

with Honey Soy Glaze and Sesame Seeds

MAINS

14 HOUR ROASTED JOINT OF LAMB GFA

SLOW ROASTED SILVERSIDE OF BEEF GFA

ROASTED JOINT OF PORK LOIN GFA

ROAST BREAST OF TURKEY, CRANBERRY SAUCE GFA

QUORN ROAST WITH VEGETARIAN GRAVY V VEA

All served with Roast & Mashed Potatoes, Seasonal Veg & Yorkshire Pudding

Duo of Meats £3 | Trio of Meats £4

Cauliflower Cheese £3 | Portion of Roasties £4.50

Mushy Peas £2 | Yorkshire pudding £1.50

CLASSIC PARMESAN GFA

*served with chunky chips, salad garnish
and garlic mayo*

BEER BATTERED HADDOCK GFA

*served with chunky chips, mushy/garden peas
and tartare sauce*

ROAST CIABATTA

*choice of meat, with roast potatoes
& gravy*

HALLOUMI & FALAFEL FLAT BREAD V

with chili jam, salad & chips

KIDS MENU

ROAST SAUSAGES CHICKEN NUGGETS TOMATO PASTA

including Fruit Shoot and Ice Cream £10.50

DESSERTS

All served with Icecream, Custard or Cream

APPLE & RHUBARB CRUMBLE

CHEESECAKE OF THE DAY

TRIO OF ICE CREAM

STICKY TOFFEE PUDDING

CHOCOLATE BROWNIE GFA VE

OLD SCHOOL DESSERT

(Please ask for today's choice)

1 COURSE £16.50 | 2 COURSES £20.50 | 3 COURSES £24.50