

CASTER'S WINTER TEMPTATION'S

STARTERS

Roasted tomato and basil soup (v) (GF) 5
served with homemade bread and butter

Smoked beef shin croquette 6
Served with a blackberry gel, pea shoot and red amaranth garnish

Bruschetta (v) 5
Marinated tomatoes in garlic and basil on toasted bread

Homemade chicken liver pâté (GF) 7
Served with homemade chutney and toasted brioche

Butternut squash and sage tortellini (v) 6
Butternut squash purée and crispy sage

Caramelised red onion and sage sausage rolls 5
Served with dressed rocket and tomato salsa

Deep fried calamari (GF) 7
Accompanied with aioli and lemon

Homemade bread, olives, oils and balsamic (v) 7

Mozzarella pizza bread (v) (GF) 6

Cheesy garlic focaccia (v) (GF) 6

MAINS

Pan fried pork chop (GF) 15
Sage mash potato, caramelised apples

Casters homemade smoked paprika burger 16
Triple cooked chips, baby gem, salsa, gherkin, tempura onions rings

BBQ honey mustard gammon (GF) 14
triple cooked chips, egg and grilled pineapple

Fish and chips (GF) 15
Fresh haddock fillet sourced from Smithfield market, crushed peas, tartar sauce and lemon

Pan fried Seabass (GF) 16

duo of cauliflower, parmentier potato, tarragon oil

Roasted vegetables en papillote (v) 14

Wild mushroom and truffle risotto (v) (GF) 15

Surprise Surprise... Guess what's inside 15

Join our Head Chef as he whips up a pie allure with a different surprise filling each week,
served with triple cooked chips and winter vegetables

Mash and bangers (GF) 14

Creamy mash potato, Cumberland sausages, savoy cabbage and homemade sauce

PIZZAS (GF)

Cajun Chicken 15

Roasted peppers, chorizo & onions

Quackers 15

Crispy duck leg, cucumber, spring onion with a rich plum sauce

Casa la caza 15

Parma ham, mozzarella & wild rocket

BBQ Chicken 15

Smokey BBQ chicken, sweetcorn, roasted peppers

Funky Fruit 15

Poached pear, caramelised onion and stilton

SIDES

Truffle & Parmesan chips 6

Creamed mash potato 4

Mixed winter vegetables 4

Rocket and parmesan 4

Battered onion rings 4

Triple cooked chips 5

Cauliflower cheese 5

Sweet potato fries 5

Salt and pepper fries 4

STEAKS

Enjoy our locally sourced steaks, all our steaks are sautéed in the pan then rested to indulge the full flavour then finished off on our grill for that amazing smoky BBQ taste.

6oz Sirloin | 170g 14

12oz Sirloin | 340g 22

Cut from the large back muscle attached to the spine, opposite the long thin fillet steak, it has a bigger, beefier flavour than fillet or rib-eye steak meaning it is more suitable for highly flavoured sauces.

8oz Rib-eye | 230g 15

10oz Rib-eye | 285g 21

Considered one the tastiest and most elegantly flavoured of steaks, rib-eye steaks are cut from the main muscle attached to the spine. The special appeal of rib-eye steaks is that they have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence.

8oz Fillet | 230g 25

16oz Fillet | 460g (for 2) 48

The tenderloin is the most tender cut of beef and is also arguably the most desirable, the average heifer provides no more than 500grams of fillet. Because the muscle is not weight-bearing, it contains less connective tissue, which makes it tender.

All steaks are served with homemade triple cooked chips, roasted tomato and mushroom.

SAUCE 3

Béarnaise (GF) | Stilton | Peppercorn (GF) | Red wine jus (GF)

DESSERTS

Brownie, cornflake ice cream (GF) 6

Sticky toffee pudding honeycomb ice cream (GF) 7

Cheeseboard (GF) 8

Traditional English sherry trifle 6

Ice cream and sorbet selection (GF) 4

Dishes may contain allergens
If you have any dietary requirements, please speak to a member of staff.

GREAT FOOD – GREAT SERVICE – GREAT TIMES

