



Upstairs at the Castle
16th of September

Colchester oysters & rhubarb mignonette 3 each / 6 for 16

Pollen sourdough & house butter 4.5

Mrs Kirkham's Lancashire cheese doughnuts 6

Cinderwood golden beetroots, walnuts & goat's curd 7

Cull ewe scrumpet & garlic mayonnaise 8

House tamworth sausage, cavolo nero & plum relish 8

Shetland mussels, new season leeks & cider 9

Potato dumplings, Strawberry Fields sweetcorn & Spenwood 15

Joy of Ladram skate & Sticolli broccoli 18

Barbara Davis' Tamworth pork - saddle chop 26

Red House farm cull ewe - saddle chop 38

Pie of the day – Highland beef oxtail & bone marrow (for two) 40

Newfields mixed kale | Beef dripping chips | Strawberry Field's sweetcorn
5.5 each

Buttermilk pudding & golden drop plums 6

Wildfarmed madeleines (half dozen | dozen) 8 | 15

Cote Hill Blue cheese, chutney & barley crackers 8

Raw milk blue cheese from Lincolnshire made by Mary Davenport

Everything on our menu is British produce and as local as possible.
Our breads & flours come from Pollen Bakery & Wildfarmed flour
Our vegetables come from Cinderwood market garden & Organic North
Our meat & game comes from Alternative Meats, Littlewoods Butchers & Swaledale foods
And fish is direct from Hendersons seafood in Brixham
Cheese & dairy through the Crafty Cheese Man

Game may contain shot; Fish may contain bone. Please inform us of any allergies you may have
An optional service charge of 12.5% will be added to your bill