



LUNCH MENU

SMALL PLATES

HOMEMADE SOUP Home Baked Sourdough V £5

ROASTED HALLOUMI Crushed Avocado & Chili, Pomegranate Salsa, Toasted Sourdough V £6

CONFIT PORK BELLY Cauliflower Puree, Pickled Raisins, Crackling £7

TOASTED ENGLISH MUFFIN Grants Smoked Salmon, Spinach, Poached Egg, Hollandaise £9

TOASTED SOURDOUGH

Served with Lane Cottage Leaves,
Sweet Mustard Dressing

GOAT'S CHEESE V £7
Honey & Figs, Confit Onion, Rocket

ROASTED CHICKEN £8
Tomato, Pesto, Cheddar

SMOKED SALMON £8
Rocket, Soured Cream

HAM & BRIE £8
Confit Onion, Maple Vinaigrette

AVOCADO VG £7
Tomatoes, Spinach, Cheese,
Sweet Mustard Dressing

SMOKED ROAST BEEF £8
Pickle, Mustard Dressing,
Swiss Cheese

LARGER PLATES

BRAISED BEEF SHIN GOULASH £16
Butternut Gnocchi, Soured Cream

CELERIAC, SPINACH AND RICOTTA LASAGNE £12
Lane Cottage Leaves

PAN FRIED SEA BREAM FILLET £17
Roasted New Potatoes,
Sundried Tomatoes & Olives, Pesto

QUICHE OF THE DAY £8
Lane Cottage Leaves, Sweet Mustard Dressing

BUDDHA BOWLS £10
Honey Mustard Chicken, Avocado, Cherry Tomato,
Crispy Onions

Halloumi, Roasted Red Pepper,
Confit Onion, Granola

FROM THE GRILL

SIRLOIN 9oz £22 FILLET OF BEEF 8oz £26

ROASTED FREE RANGE CHICKEN BREAST £17

ROAST RUMP OF LAMB £20
Served with
Truffled Mushroom & Thyme Duxelle,
Roasted Cherry Tomatoes and a choice of Skinny
Chips, Herbed New Potatoes or Lyonnaise Potatoes

CATCH OF THE DAY £17
Served with Winter Greens,
Herb & Lemon Butter with a choice of
New Potatoes, Skinny Chips or Lyonnaise Potatoes

CASTLE HOUSE BEEF BURGER £12
Sweet Pickled Gherkins, Lettuce,
Mustard Mayonnaise, Home Cut Skinny
Chips

Add Swiss Cheese £2
Add Bacon £2
Extra Burger £6

TRUFFLED MUSHROOM & THYME BURGER £10 V
Confit Onion, Swiss Cheese, Lettuce & Pickles,
Mustard Aioli, Tempura Kale, Home Cut Skinny Chips

SIDES £3.50

Skinny Chips • Herbed New Potatoes • Seasonal Vegetables • Lyonnaise Potatoes •
Onion Rings • Rocket, Tomato & Balsamic • Lane Cottage Leaves •
Shropshire Blue & Walnut Salad

SAUCES £3

Peppercorn • Herb Hollandaise • Blue Cheese • Mushroom

V = Vegetarian

VG = Vegan

Please advise us if you have any food allergies

SANDWICH SELECTION

Malted Seed or White Bread

PICKLED CUCUMBER & CREAM CHEESE £5

FREE RANGE EGG & WATERCRESS £5

MATURE CHEDDAR & TOMATO £5

HAM, BRIE & CRANBERRY £7

ROAST BEEF, ROCKET & HORSERADISH £7

HAM & WHOLEGRAIN MUSTARD £6

SMOKED SCOTTISH SALMON & LEMON £7

CHICKEN, AVOCADO, TOMATO & ROCKET £6.50

PUDDINGS

COCOLATE & CHERRY TRIFLE £6

Kirsch & Candied Brownie

CHOCOLATE & ORANGE BREAD & BUTTER PUDDING £6

Blood Orange Compote & Custard

SELECTION OF ROWLESTONE ICES £5

CHEESES

SELECTION OF LOCAL & BRITISH CHEESES

Served with Figs, Prunes & Spiced Confit Red Onion Chutney

Choice of 3 £6 Choice of 5 £8

Finn

Neal's Yard Creamery, Dorstone. Soft with a rich, double cream texture. Lactic and creamy when young, then takes on walnut and mushroom flavours as it matures. UPC

Ragstone

Neal's Yard Creamery, Dorstone. Soft goat's milk cheese with a lemony milky savoury flavour. PG

Perl Las Blue

Caws Cenarth Dairy. Strong delicate creamy but with lovely lingering blue tones. PCV

Little Hereford

Made at Monkland's own dairy in Herefordshire. Full flavoured hard cheese matured for 4 months. The flavour is half way between a Caerphilly and a Cheddar

Y-Fenni

Welsh cheese consisting of Cheddar blended with mustard and ale. PCV

P=Pasteurised • UP=Unpasteurised • C=Cows Milk • G=Goats Milk • V=Vegetarian