Skimmington Castle ~Menu~

BRUNCH/SNACK MENU SERVED EVERY DAY UNTIL 6PM

English Breakfast

Fried egg, sausage, bacon, mushrooms, hash brown, grilled tomato, beans and toast ±8 Upgrade for ±3 for an extra bacon, sausage & egg

Smashed Avocado poached egg served on a sour dough toast £5

Eggs Benedict

Two poached eggs on a toasted muffin served with homemade slow cooked ham topped with hollandaise sauce ±6

Pancakes

3 stack £5 add additional pancakes for £lpp (gf option available) maple syrup & a berry compote maple & bacon

BAGUETTES

on brown or white add chips for £2

- Steak & caramelised red onion £8.50
- Sausage and mustard/pickle ±6.50
- Prawn & crayfish ±7.50

TOASTIES

on brown or white add chips for £2

- Ham & Cheese £6.50
- Bacon Brie & Cranberry £7
- Tuna, mayo red onion & cheese £6.50
- Italian Job layers of melted mozzarella, pesto, sliced tomato & pepperoni £7

SANDWICHES

on brown or white add chips for £2

- Fish finger with tartar sauce £7
- Chicken bacon & avocado £7

ON THE SIDE

Homemade chips £3.25 Sweet potato fries £3.75 Cheesy Garlic Bread £4.25 Coleslaw £1.50 Cheesy Chips £4.25 French Fries £3.25 Garlic Bread £3.25 Guacamole £1.50

STARTERS 17

Baked Camembert – , served with slices of warm crusty baguette & chutney $% \left({{{\mathbf{x}}_{i}}} \right)$

Whitebait - with a wedge of lemon, tartar sauce and a slice of brown bread & butter

Prawn & Crayfish Cocktail

Crispy Calamari Rings - with garlic mayonnaise

Chorizo Dipping Pot, chunks of spicy chorizo cooked in rich tomato & red pepper sauce

Bread & Olives - served with a balsamic & oil dip t4 $\,$

PUB CLASSICS

Bourbon BBQ Glazed Ribs - baby back ribs served with fries & corn on the cob

Full rack ±18.50 Half rack ±14.50

Beer Battered Fish & Chips – homemade chips, peas & homemade tartar sauce L14.50

Wholetail Scampi - with homemade chips, homemade tartar sauce & peas $\pm 12,50$

Crispy Bacon Macaroni Cheese - in a creamy cheese sauce topped with sliced tomato & grated cheese served with salad & garlic bread £13

Pie of the Day - with a classic shortcrust pastry top served with petit pois, braised red cabbage and a choice of homemade mash, or chips ±14

Fish Pie – smoked haddock, cod & salmon in a rich, cheese sauce with spinach, carrot, poached egg, mash potato & Cheddar ±15.50

Honey Roast Ham, Egg & Chips - served with 2 free range eggs, with homemade chips & peas ±12

Fajitas - served with stir fried vegetables, tortilla wraps, sour cream, salsa, cheese, shredded lettuce & guacamole

£15.50
£16.50
£17.50

Red Thai Chicken Curry – with basmati rice & a naan bread $\tt Ell, \tt 50$

Catalan Fish Stew - calamari, king prawns, cod, salmon, haddock and moules, chorizo, new potatoes & olives in a romesco sauce served with garlic bread £18,50

If you have a food intolerance or would like a dish adapted on the menu then please let our friendly servers know. While we offer a gluten free options, we are not a gluten free kitchen. Cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

SKIMMINGTON BURGERS

Skimmington Classic Beef Burger - special house recipe beef burger on a brioche bun with salad, coleslaw & homemade chips £ll

Cajun Chicken Burger - fried in a light egg batter, served in a brioche bun with salad, coleslaw & homemade chips Ell

Spanish Burger - special house recipe beef burger with added chorizo, black olives, manchengo cheese & salad in a brioche bun with salad, coleslaw & homemade chips £14

Morrocan Lamb Burger - with mint yoghurt in a brioche bun with salad, coleslaw & homemade chips £14

Skim Reaper - special house recipe beef burger with heat from a Carolina reaper chilli, served in a brioche bun with spicy cheese, salad, coleslaw & homemade chips ±12,50

Halloumi Burger - deep fried in a chilli & lemon panko crumb in a brioche bun served with salad & sriracha mayo served with coleslaw & homemade chips ±14

Vegan Burger (V & Vg)- delicious and nutty packed with flavour and coated in a smoky, spicy vegan glaze on a vegan bun with salad & homemade chips ll

Extras £1.50 each Blue Cheese Cheddar Bacon Spicy cheese Avocado

SALADS

 $Prawn \ \& \ Crayfish$ with half a brown baguette & butter ±13.50

Chicken, Bacon & Avocado ±12

Grilled Halloumi & Pepper Salad - with olives & flat bread ±12

Fresh Dressed Crab Salad – with half a brown baguette & butter ${\tt L16.50}$

Skimmington Ploughman's - cheddar cheese, honey roast ham, pickled onions, coleslaw, Branston pickle, crusty baguette & butter ±12

CHILDREN'S OPTIONS £5.95

Fish Fingers Sausages Chicken Nuggets Scampi Beef Burger Ham & Egg

all served with chips $\&\ peas$

Macaroni Cheese - served with garlic bread

VEGETARIAN & VEGAN OPTIONS

STARTERS

Parsnip & Tahini Soup (v & vg) ±5.95 Bread & Olives (v & vg) ±4

Baked Camembert (v) – , served with slices of warm crusty baguette & chutney ${\tt L7}$

MAINS

Homemade Nut Roast (v) – a medley of nuts, mushrooms, onions, cranberry & orange zest with peas & mash or chips ± 12.50

Vegan Burger (v & vg) - delicious and nutty packed with flavour and coated in a smoky, spicy vegan glaze on a vegan bun with salad & homemade chips <code>Lll</code>

Macaroni Cheese (V) - in a creamy cheese sauce topped with sliced tomato & grated cheese served with salad & garlic bread ± 11.50

Vegetable Fajitas (v) - served with, tortilla wraps, sour cream, salsa, cheese, shredded lettuce & guacamole $\pm 12,50$

Red Thai Curry (v & vg) - Cashews, coconut cream & butternut squash served with rice $\pm 12,50$

Vegan Pasty (v & vg) served with salad and fries. £9.75 Butternut Squash, Spinach & Feta

Curried Jackfruit

Grilled Halloumi & Pepper Salad (v) ±12

Mozzarella, Pesto & Sliced Tomato Toastie (ν) - served with homemade chips on white or brown bread ${\tt L9}$

Halloumi Burger (v) - deep fried in a chilli & lemon panko crumb in a brioche bun served with salad, sriracha mayo with coleslaw & homemade chips tl4

DESSERTS

Yarde Farms Chocolate Ice cream tub (v & vg) L2.50

Salted Caramel Brownie (v & vg) with vegan ice cream ±6.95

Warm Stewed Fruit (v & vg) ±4

v = vegetarian vg = vegan

HOMEMADE DESSERTS £7.50

Mars Bar Brownie - Rich, dark chocolate brownie studded with Mars Bar pieces, best served warm and gooey Butterscotch Tart - An old fashioned school dinner favourite

Crumble of the Day - A seasonal fruit compote topped with an oat and cinnamon crumble

Sticky Toffee Pudding - rich sticky date & treacle sponge smothered in a warm dark creamy toffee sauce

All the above desserts are served with a choice of custard, vanilla ice-cream or pouring cream

Skimmington Crush - A medley of crushed meringue, forest fruit compote, ice cream & whipped cream Lemon Posset - served with a shortbread spoon

Yarde Farm Ice Cream Tubs - vanilla, strawberries & clotted cream, chunky chocolate, salted caramel, mint choc chip $\pm 2,50$