



EATING AT TATTERSHALL CASTLE

UPPER DECK MENU

Scan to access our allergen info,
social media and MiXR reward app



SMALL PLATES

Perfect as bar bites or starters

Tandoori Charred Chicken 8.00

With a poppadom, sweet chilli slaw and hot honey & Buffalo mayo. 284 kcal

Lightly Dusted Calamari 9.00

With a sweet chilli, lime & coriander dip. 363 kcal

Harissa, Red Pepper & Sesame Hummus (vg) 7.50

With tomato & olive tapenade, flatbread and pomegranate seeds. 540 kcal

Skin-On Fries (v) 4.50 398 kcal

Chunky Chips (v) 4.50 390 kcal

Sweet Potato Fries (v) 5.00 342 kcal

Chilli Jam Glazed Sausages 7.50

Award-winning! Today's award-winning sausage flavour tossed in chilli jam.

Ask a team member for today's options and calorie information.

ORDER POINT - AT THE BAR

Remember your table number, place your order and pay at the bar and we'll bring it to your table.
All dishes from the upper deck menu (except sharers) are served in takeaway containers with wooden cutlery.

SHARERS

Recommended for two

Cheesy Nachos (v) 15.00

With mozzarella, cheese sauce, jalapeños, tomato & chilli sauce, guacamole and sour cream. 1172 kcal

Nachos Sharer (vg) 14.50

With Sheese® sauce, jalapeños, tomato & chilli sauce, guacamole and vegan mayo 1376 kcal

Signature Combo 23.00

Crispy chicken goujons, chicken wings, crispy calamari and Camembert, served with cheesy garlic ciabatta and a selection of dips. 2048 kcal

Fish Platter 25.00

Lemongrass & chilli prawns, paprika king prawns, crispy calamari, mackerel pâté, crab cakes and fried samphire & capers, served with garlic ciabatta and a selection of dips. 2108 kcal

Fully Loaded Fries 16.00

Skin-on fries topped with crispy pork belly, Taw Valley Cheddar, cheese sauce, blue cheese sauce, hot honey & Buffalo mayo and garlic & herb sauce. 1783 kcal

1 KG Chicken Wings 16.00

Tossed in BBQ sauce 1092 kcal or hot honey & Buffalo mayo. 1129 kcal

Meat Sharer 27.00

Italian cured meats, chorizo, cheesy bacon rarebit fingers, sausage roll, pork, stuffing & cranberry pie and ham hock & pea terrine, served with garlic ciabatta, a selection of cheeses, water crackers and dips. 3080 kcal

MAINS

Hand-Battered Fish & Chips 18.00

Served with tartare sauce and creamy minted peas. 1669 kcal + Bread & Butter (v) 2.00 401 kcal

Cheese & Bacon Burger 17.50

Choose from beef 1148 kcal or crispy chicken 1241 kcal, with Monterey Jack cheese, streaky bacon and BBQ sauce.

Earth Burger (v) 17.00

Choose from THIS™ Isn't Beef burger 1098 kcal or crispy coated buttermilk-style Quorn™ fillet 1037 kcal, layered with Monterey Jack cheese, sweet chilli slaw and spicy Korean sauce.

Make it vegan (vg) – switch to a Violife® cheeze slice and dressed mixed salad on the side. -387 kcal

Yorkshire Wagyu Burger 20.50

6oz wagyu patty with grated cheese, streaky bacon, truffle & red onion jam, fried onion and salted caramel & truffle burger sauce. 1233 kcal

Double Chicken Burger 20.50

Crispy chicken burger topped with smoked chicken thigh, streaky bacon, Monterey Jack cheese, sweet chilli slaw and hot honey & Buffalo mayo. 1548 kcal

All burgers are served in a soft glazed bun with diced onion & gherkin, iceberg lettuce, burger sauce and ketchup, with skin-on fries (unless otherwise listed).

Adults need around 2000 kcal a day Turn over for wine

WINE

CHAMPAGNE & SPARKLING

Vinuva Prosecco Italy (10.5%) ABV

Crisp, refreshing, citrusy and sweet.
7.60 125ml / 29.00 bit / 8.00 20cl bit

Vinuva Prosecco Rosé Italy (11%) ABV

Elegant, delicate and full of summer fruit flavours.
8.15 125ml / 31.00 bit

Lanson Le Black Création France (12.5%) ABV

Youthful, lively and beautifully refreshing.
53.00 bit

Lanson Rosé Brut France (12.5%) ABV

Soft pink, with summer berry hints.
60.00 bit

Laurent Perrier Cuvée Rosé Brut France (12%) ABV

Raspberrry, redcurrant and a subtle brioche finish.
86.00 bit

Veuve Clicquot Yellow Label Brut France (12%) ABV

Bold and rich, with layered bakery-like nuances.
70.00 bit

Prefer something non-alcoholic?

Lyre's Classico Non-Alcoholic Sparkling Wine

(0.5%) ABV 45 kcal 5.60 250ml can

ROSÉ WINES

Tempranillo Rosé, Corrida, Castilla, Spain (11.5%) ABV

Medium-sweet, with berries and a zingy freshness.
6.35 175ml / 8.60 250ml / 23.50 bit

Pinot Grigio Rosato, Vinuva, Venetie, Italy (11%) ABV

Soft, delicate and full of rich summer fruit.
7.60 175ml / 10.25 250ml / 28.00 bit

Provence Rosé, Mirabeau, France (12.5%) ABV

Sophisticated and refined, in true Provence style.
30.50 bit

WHITE WINES

Lucido-Pinot Grigio, Cobrento, Terre Siciliane, Italy (10.5%) ABV

Fresh, easy-drinking, floral and aromatic.
7.60 175ml / 10.25 250ml / 28.00 bit

Chenin Blanc, Reign of Terroir, Swartland, South Africa (12.5%) ABV

Fresh, flavourful, silky and fruity.
6.75 175ml / 9.15 250ml / 25.00 bit

Verdejo, Corrida, Castilla, Spain (12%) ABV

Light and crisp, with pear, banana and honey.
6.35 175ml / 8.60 250ml / 23.50 bit

RED WINES

Merlot, La Campagne, Pays d'Oc, France (13.5%) ABV

Plum, blackcurrant and a subtly spicy finish.
7.05 175ml / 9.55 250ml / 26.00 bit

Tempranillo, Corrida, Castilla, Spain (13%) ABV

Fruit-led, medium-bodied and subtly spicy.
6.35 175ml / 8.60 250ml / 23.50 bit

Pinot Noir, Rare Vineyards, France (13%) ABV

Lighter-bodied, with cherries, blueberries and a fresh finish.
27.00 bit

Tempranillo, Campo Viejo, Rioja, Spain (13%) ABV

Silky, with cherry and vanilla from the oak barrels.
29.50 bit

Malbec, Alamos, Mendoza, Argentina (13.5%) ABV

Raspberrry and ripe currant aromas, with sweet spice.
8.40 175ml / 11.35 250ml / 31.00 bit

Adults need around 2000 kcal a day
(v) Suitable for vegetarians. (vg) Suitable for vegans. (vg-m) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies? Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies before placing your order so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. †Peppercorn sauce contains brandy.

Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations; variations may occur, and calories stated (excluding drinks options) are subject to change. Lotus and Biscoff are registered trademarks of Lotus Bakeries. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice) at any time. Prices are in pounds sterling and include VAT, at the current rate. At Stonegate Group, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Stonegate Group, 3 Monkspath Hill Road, Solihull, West Midlands B90 4SJ.

WE'RE PART OF A
SMALL BATCH OF
HAND-PICKED LOCALS

