



EATING AT TATTERSHALL CASTLE

UPPER DECK MENU

ORDER AT THE BAR OR SCAN QR

Remember your table number, place your order 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.

ORDER & PAY
VIA QR CODE
OR AT THE BAR



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

Harissa, Red Pepper & Sesame Hummus (vg) 7.50

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

Crispy Shredded Chicken 8.00

With hot honey & Buffalo mayo 486 kcal

Lemongrass & Chilli Fried Prawns 10.00

With mojo mayo 507 kcal

Lamb Kofta 9.00

With flatbread, sautéed onion & pepper, poppadom, tikka mayo, pomegranate seeds, coriander and a garlic & herb dip. 721 kcal

Skin-On Fries (v) 4.50 398 kcal

Chunky Chips (v) 4.50 390 kcal

Sweet Potato Fries (v) 5.00 342 kcal

Garlic Ciabatta (v) 4.50 561 kcal
+ *Make it cheesy (v) 50p* 554 kcal

Dressed Side Salad (vg) 5.50 92 kcal



DESSERT

Soft Whipped Ice Cream 5.50

Served in a waffle cone or tub with option of chocolate flake, chocolate, raspberry coulis or salted caramel sauce 510 kcal.

Also served direct from the Fish & Chip Shop

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

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

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



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® cheese 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

DRINKS

CHAMPAGNE & SPARKLING

Vinuva Prosecco Italy (10.5%) ABV
Crisp, refreshing, citrusy and sweet.
7.60 125ml / 29.00 btl / 8.00 20cl btl

Vinuva Prosecco Rosé Italy (11%) ABV
Elegant, delicate and full of summer fruit flavours.
8.25 125ml / 31.50 btl

Lanson Le Black Création France (12.5%) ABV
Youthful, lively and beautifully refreshing.
54.50 btl

Lanson Rosé Brut France (12.5%) ABV
Soft pink, with summer berry hints.
63.00 btl

Laurent Perrier Cuvée Rosé Brut France (12%) ABV
Raspberry, redcurrant and a subtle brioche finish.
88.00 btl

Veuve Clicquot Yellow Label Brut France (12%) ABV
Bold and rich, with layered bakery-like nuances.
70.00 btl

Prefer something non-alcoholic?

Lyre's Classico Non-Alcoholic Sparkling Wine
(0.5%) ABV 45 kcal 5.75 250ml can

ROSÉ WINES

Tempranillo Rosé, Corrida, Castilla,
Spain (11.5%) ABV
Medium-sweet, with berries and a zingy freshness.
6.50 175ml / 8.80 250ml / 24.00 btl

Pinot Grigio Rosato, Vinuva, Venetie,
Italy (11%) ABV
Soft, delicate and full of rich summer fruit.
7.60 175ml / 10.25 250ml / 28.00 btl

Provence Rosé, Mirabeau, France (12.5%) ABV
Sophisticated and refined, in true Provence style.
33.50 btl

WHITE WINES

Pinot Grigio, Pontini, Lombardia,
Italy (10.5%) ABV
Citrus harmoniously blends with aromas of brioche.
7.60 175ml / 10.25 250ml / 28.00 btl

Verdejo, Verdejo, El Velero, Valdepeñas,
Spain (10%) ABV
Light and crisp, with citrus and exotic fruits and a subtle tinge of herbs.
6.50 175ml / 8.80 250ml / 24.00 btl

Chardonnay, Wise Wolf, Pays d'Oc,
France (13.5%) ABV
Citrus, stone fruit and crème brûlée notes. Packaged in 95% recycled materials.
8.25 175ml / 11.20 250ml / 30.50 btl

Sauvignon Blanc, Petal & Stem, Marlborough,
New Zealand (12.5%) ABV
Zesty with flavours of guava, passion fruit, grapefruit and blackcurrant leaf.
34.00 btl

ON DRAUGHT

Peroni (5.0%) ABV

Asahi (5.0%) ABV

Guinness (4.1%) ABV

Sale Di Mare (4.8%) ABV

Neck Oil (4.3%) ABV

Birra Moretti (4.6%) ABV

Amstel (4.1%) ABV

Brixton Pale Ale (4.2%) ABV

London Pilsner (4.6%) ABV

Inch's Cider (4.5%) ABV

LOW & NO ALCOHOL

Peroni 330ml 0.0% - 73 kcal

Guinness 538ml 0.0% - 91 kcal

Old Mout Berries & Cherries 500ml 0.0% - 170 kcal

RED WINES

Merlot, Flagstone Poetry, Western Cape,
South Africa (14%) ABV
Dark red fruit, cigar box and mint aroma's with spicy undertones
7.60 175ml / 10.25 250ml / 28.00 btl

Tempranillo, El Zondaz,
Spain (12.5%) ABV
Fruity aroma with flavours of berries with tobacco, vanilla and spice.
6.50 175ml / 8.80 250ml / 24.00 btl

Malbec, Luna del Sur, San Juan,
Argentina (10.5%) ABV
Apricots, golden apples and peaches blended with notes of candied fruit.
8.40 175ml / 11.35 250ml / 31.00 btl

Cabernet Sauvignon, Wise Wolf, Pays d'Oc,
France (14%) ABV
Blackberry, cassis, black cherry and a soft finish. Packaged in 95% recycled materials
8.25 175ml / 11.20 250ml / 30.50 btl

BOTTLED LAGER & CIDERS

Peroni 330ml (5.0%) ABV

Peroni Gluten Free 330ml (5.0%) ABV

Asahi 330ml (5.0%) ABV

Corona 330ml (4.5%) ABV

Old Mout Cider Kiwi & Lime 500ml (4.0%) ABV

Bulmers Cider 500ml (4.5%) ABV

Adults need around 2000 kcal a day.

(v) Vegetarian | (vg) Vegan | (vg-m) Made with vegan ingredients but may contain non-vegan traces.

Please ask about allergens before ordering. While we take care, we cannot guarantee any dish is allergen-free due to possible cross-contamination.

†Peppercorn sauce contains brandy.

Fish/poultry may contain bones or shell. Weights are approximate. Offers, prices & ingredients may change.

All tips go to staff. T&Cs apply. Stonegate Group, 3 Monkspath Hall Rd, Solihull, B90 4SJ.