



EATING AT TATTERSHALL CASTLE

UPPER DECK MENU

SMALL PLATES

Perfect as bar bites or starters

Chicken Wings 9.00

With crispy fried onions and chives. 281 kcal. Tossed in your choice of sauce. Choose between:

- BBQ sauce +59 kcal
- Hot honey Buffalo mayo +108 kcal

Shawarma Marinated 10.00

On Khobez bread with a lemongrass, ginger, soy & sesame mayo, mango & lemongrass, ginger, soy & sesame slaw and pomegranate seeds. Choose between:

- Chicken 409 kcal
- Halloumi (v) 758 kcal

Baked Beetroot Falafel (vg-m) 9.00

With a chickpea & butter bean houmous, ciabatta shards and a hot maple sauce. 424 kcal

Crispy Shredded Chicken 9.00

With hot honey Buffalo mayo. 454 kcal

Baked Camembert 9.50

With chilli jam and ciabatta shards and micro salad leaves. 582 kcal

SIDES

Cheesy Garlic Ciabatta (v) 5.00 652 kcal

Garlic Ciabatta (v) 4.50 561 kcal

Chunky Chips (v) 5.00 390 kcal

Skin-on Fries (v) 5.00 398 kcal

Seasonal Veg (v) 4.50 323 kcal

Sweet Potato Fries (v) 5.50 342 kcal

SHARERS

Recommended for two

Cheesy Nachos (v) 16.00

With mozzarella, cheese sauce, jalapeños, tomato & chilli sauce, guacamole, sweet & sour red onions and sour cream. 1202 kcal

Nachos Sharer (vg-m) 16.00

With Sheese® sauce, grated Sheese®, jalapeños, tomato & chilli sauce, guacamole, sweet & sour onions and vegan mayo. 1413 kcal

BBQ Beef-Loaded Fries 17.00

Skin-on fries topped with BBQ beef burnt ends, Taw Valley Cheddar, cheese sauce, BBQ sauce, tikka mayo, soy-glazed seeds and sweet & sour red onion. 1607 kcal

Fritto Misto 27.00

Crispy coated whitebait, scampi, lightly dusted calamari, crab & cod fishcakes and garlic ciabatta with a selection of dips and micro salad leaves. 2299 kcal

Ploughman's Platter 28.00

With mini pork stuffing, chestnut & cranberry pie, rarebit & bacon croquettes, a glazed hog roast pork sausage roll, garlic ciabatta and a cheese selection. Served with sweet & sour onions, gherkins, piccalilli dip pot, apple, grapes and water crackers. 2885 kcal

Perfect Pub Platter 25.50

A feast of a platter consisting of mini steak & ale pies with a jug of rich beef gravy, garlic ciabatta, hand-battered fish goujons with mushy peas, crispy chicken wings, onion rings, sweet & sour onions and a BBQ sauce. 2474 kcal

1kg Corn Ribs (vg) 18.50

Drizzled with smoky flavour mayo, BBQ sauce, topped with crispy fried onions. 1480 kcal

MAINS

Hand-Battered Fish & Chips 20.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and mushy peas. 1496 kcal

+ Bread and butter (v) 444 kcal

Cheese & Bacon Burger 19.00

Your choice of:

- Beef burger 1199 kcal
- Grilled chicken 1096 kcal
- Crispy coated chicken 1330 kcal

With Monterey Jack cheese, streaky bacon and BBQ sauce, served with skin-on fries.

Yorkshire Wagyu Burger 22.00

6oz Wagyu patty with Monterey Jack cheese, smoked streaky bacon, BBQ beef burnt ends and cheese sauce, served with cheesy truffle-infused skin-on fries and a pot of beef gravy. 1413 kcal

Mexican Burger 20.50

Your choice of:

- Beef burger 1084 kcal
- Grilled chicken 982 kcal
- Crispy coated chicken 1216 kcal

With fajita spiced peppers and onions, cheese sauce, guacamole, sour cream, chilli & tomato sauce and Doritos®. Served with a cheese sauce dip pot and skin-on fries.

Earth Burger (v) 18.00

Plant-based beef burger, topped with grated Sheese®, a tomato, cucumber & onion salad and sweet chilli jam, served with a smoky mayo and skin-on fries.. 1208 kcal

Make it vegan (vg) – switch your skin-on fries to a dressed mixed salad. 829 kcal

Lemongrass Chicken & Prawn Burger 21.00

Crispy coated chicken topped with hot maple, lemongrass, ginger, soy & sesame mayo sauce and mango & lemongrass, ginger, soy & sesame slaw. Served with a crispy coconut prawn skewer, a lemongrass, ginger, soy & sesame mayo dip pot and skin-on fries. 1507 kcal

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. 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. 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 Hall Road, Solihull, West Midlands B90 4SL.

DRINKS

CHAMPAGNE & SPARKLING

Emotivo Prosecco

Italy 10.5% ABV

Fine and persistent bubbles with delicate notes of apple, honeydew and pear.

8.15 125ml / **8.60** 200ml btl / **31.00** btl

Emotivo Prosecco Rosé

Italy 10.5% ABV

A pink delicate and complex bouquet with fruity notes of peach, strawberry and red apple.

8.80 125ml / **33.50** btl

Lanson Le Rosé Création

France 12.5% ABV

Soft pink, with summer berry hints. Elegant creamy fruit flavours on the palate.

74.00 btl

Lanson Le Black Création Brut NV

France 12.5% ABV

Zesty and refreshing, with lemon, grapefruit, crisp pear and apple flavours.

61.00 btl

Laurent Perrier Rosé

France 12.0% ABV

Fresh with hints of strawberries, raspberries and wild cherries.

94.00 btl

Veuve Clicquot NV Brut

France 12.0% ABV

Rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

79.00 btl

Dom Pérignon

France 12.5% ABV

Medium-bodied and wonderfully fresh, linear and long, with fine bubbles and balance and a spicy finish.

300.00 btl

ROSÉ WINES

Calaveras Garnacha Tempranillo Rosado

Spain 11.0% ABV

Fresh, with generous cherry, strawberry and herb aromas.

7.05 175ml / **9.55** 250ml / **26.00** btl

Jam Shed Rosé

Australia 11.0% ABV

Rich and juicy, with flavours of fresh red summer berries and cream.

9.05 175ml / **12.30** 250ml / **33.50** btl

Mirabeau Classic Provence Rosé

France 12.5% ABV

Dry, crisp and refreshing with strawberry, raspberry and a hint of citrus.

10.15 175ml / **13.75** 250ml / **37.50** btl

RED WINES

Las Calles Tempranillo

Spain 12.5% ABV

Deep with red currants and cherry flavours.

7.05 175ml / **9.55** 250ml / **26.00** btl

Sea Change Merlot

France 13.5% ABV

Full-bodied with summer fruits and subtle spice flavours.

8.25 175ml / **11.20** 250ml / **30.50** btl

Equino Malbec

Argentina 13.0% ABV

Medium-bodied with notes of plum, raspberry and blackberry.

8.65 175ml / **11.75** 250ml / **32.00** btl

Jam Shed Shiraz

Australia 11.0% ABV

Packed with strawberry and plum flavours with a soft, sweet and juicy finish.

9.05 175ml / **12.30** 250ml / **33.50** btl

Rothschild Cabernet Sauvignon

France 13.5% ABV

Rich and creamy with a nose of jammy fruit and a hint of smoke.

9.45 175ml / **12.85** 250ml / **35.00** btl

ON DRAUGHT

Peroni 5% ABV

Asahi 5% ABV

Guinness 4.2% ABV

Birra Moretti 4.6% ABV

Beavertown Neck Oil 4.3% ABV

Amstel 4.1% ABV

Jubel Peach 4% ABV

London Pilsner 4.6% ABV

Inch's Cider 4.5% ABV

BOTTLED LAGER & CIDERS

Peroni 5% ABV

Peroni Gluten Free 5% ABV

Asahi 5% ABV

Corona 4.5% ABV

Old Mout Cider Kiwi & Lime 4% ABV

Bulmers Cider 4.5% ABV

WHITE WINES

Calaveras Verdejo Viura Blanco

Spain 11.0% ABV

Delicious peach aromas with fresh pear and subtle floral notes.

7.05 175ml / **9.55** 250ml / **26.00** btl

Litorale Trebbiano Pinot Grigio

Italy 10.5% ABV

Fresh and vibrant medium-bodied finish with tropical white fruit and floral flavours.

8.10 175ml / **11.00** 250ml / **30.00** btl

Turtle Bay Sauvignon Blanc

New Zealand 13.0% ABV

Vibrant with passion fruit, gooseberry and melon characters with a crisp finish.

9.75 175ml / **13.20** 250ml / **36.00** btl

Jam Shed Chardonnay

Australia 12.0% ABV

Rich and creamy, with flavours of honey and toasty oak with hints of peaches and citrus.

9.05 175ml / **12.30** 250ml / **33.50** btl

Illusion Chenin Blanc

South Africa 12.5% ABV

The perfect balance of ripe green apple and peach flavours with a refreshing acidity.

8.80 175ml / **11.90** 250ml / **32.50** btl

Rothschild Chardonnay

France 12.5% ABV

Crisp, dry and fresh with citrus and peach fruit aromas.

37.00 btl

NON-ALCOHOLIC

Peroni 0.0% ABV 330ml 76 kcal

Guinness 0.0% ABV 538ml 91kcal

Old Mout Berries & Cherries 0.5% ABV 500ml 170 kcal

COCKTAILS

Aperol Spritz 13.00

Aperol, Emotivo prosecco, soda, orange.

Pimm's 12.00

Pimm's No.1 Cup, Schweppes lemonade, strawberry, cucumber, orange, mint.

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

