



# MENU



Castle  
Bromwich  
Hall Hotel

17th Century Splendour Today.



[www.castlebromwichhallhotel.co.uk](http://www.castlebromwichhallhotel.co.uk)





# Castle Bromwich Hall Hotel

17th Century Splendour Today.

## **Welcome to the Castle Bromwich Hall Hotel**

### **Breakfast**

**Monday to Friday**

7.00am - 9.00am

**Saturday, Sunday & Bank Holidays**

8.00am - 10.00am

### **Lunch**

12:00pm - 3:00pm

### **Bar Menu & Restaurant Dinner**

5.00pm - 9.00pm

Our seasonal Restaurant Menu is available for dinner in our hotel restaurant upon request.

*See our special's board for other options throughout the day.*



# LUNCH

12.00PM - 3.00PM

## SANDWICHES

All sandwiches can be served toasted with fries & garlic mayo,  
or cold with crisps & side salad.

### HAM & CHEESE

*A timeless combination of ham & cheddar cheese*  
£9.95

### TUNA SWEETCORN MELT

*Tuna mayonnaise & sweetcorn, topped with melted cheese*  
£9.95

### VEGGIE DELIGHT (V)

*Tomato, avocado, pickled onions & mayonnaise*  
£9.95

### CAJUN CHICKEN

*Sliced chicken breast marinated in cajun seasoning  
with garlic mayo & baby gem lettuce*  
£10.95

### SIGNATURE BLT

*Crispy smoked bacon, ripe tomatoes & baby gem lettuce*  
£10.95

ALL SANDWICHES CAN BE SERVED ON YOUR CHOICE OF CIABATTA, WHITE  
BLOOMER, OR BROWN BREAD



## MAINS

### CHEESEBURGER

*Beef burger topped cheese, garlic mayo,  
onion, tomato, lettuce & pickles*  
£17.95

### CAJUN CHICKEN BURGER

*Breaded chicken breast with garlic mayo,  
onion, tomato & lettuce*  
£17.95

### VEGGIE BURGER (V)

*Flat mushroom, grilled peppers &  
halloumi, served with a sweet chilli dip*  
£15.95  
(Vegan option available with jacket  
potato)

### FISH AND CHIPS

*Beer battered cod, chunky chips, mushy  
peas & homemade tartar sauce*  
£17.95

### BREADED SCAMPI

*Served with chunky chips & homemade  
tartar sauce*  
£16.95

### HALLOUMI SALAD (V)

*Mixed leaf lettuce, tomato, cucumber,  
red onion & olives*  
£15.95

### CAESAR SALAD

*Romain lettuce, croutons, cherry  
tomatoes, caesar dressing & parmesan*  
(add chicken for £4.50)  
£14.95

## SIDES

**Onion Rings** £3.95

**Halloumi Fries** £4.95

**Mixed Leaf Salad** £3.95

**Basket of Fries or Chips** £3.95  
(additional cheese for £1)

**Garlic Bread** £3.95  
(additional cheese for £1)

**Chicken Wings (5)** £6.95  
(choice of BBQ, sweet chilli or garlic mayo sauce)

*\*Food allergies & Intolerances\**

*Should you have any concerns about a food allergy or intolerance please speak  
to our staff before you order your food & drink.*

# BAR MENU

5.00PM - 9.00PM

## SMALL PLATES

### SOUP OF THE DAY

*Served with a warm bread roll*  
£8.50

### CHEF'S HAM HOCK

*Served with toasted brioche,  
tomato chutney & dressed leaves*  
£9.50

### GOATS CHEESE SALAD

*Served with beetroot confit,  
walnut salad & balsamic*  
£8.50

### GRILLED HAM AND CHEESE

*Served toasted with chips*  
£7.50

### CHICKEN KEBAB SKEWERS

*Served on a bed of chefs salad*  
£9.95

### BREAD & OLIVES

*Served with oil & balsamic*  
£5.50

## PIZZAS

### MEAT FEAST

*Pepperoni, salami & ham*

### HAWAIIAN

*Ham & pineapple*

### FOUR CHEESE

*Brie, goats cheese, cheddar & mozzarella*

All Pizzas are 9" £16.95

## BURGERS

All burgers come served on a toasted brioche bun with gherkins, gem lettuce, tomato, fries & coleslaw

### BLACK & BLUE BURGER

*Beef burger, blue cheese & mustard mayo*

£17.95

### BUTTERMILK CHICKEN BURGER

*Topped with melted mozzarella & garlic mayo*

£17.95

### VEGETARIAN BURGER (V) (Ve)

*Grilled flat mushroom, grilled peppers & halloumi with a sweet chilli dip*

*(Vegan option available)*

£15.95

## FROM THE GRILL

All steaks are served with chunky chips, roasted flat mushrooms, grilled tomato, rocket & parmesan salad

### 8oz RUMP STEAK

£24.95

### 8oz RIBEYE STEAK

£28.95

### 8oz GAMMON STEAK

£20.95

(Add a fried egg or grilled pineapple for an extra £2.00)

Add steak sauce for an extra £3.50

(Peppercorn, bearnaise, garlic & mushroom)

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# DRINKS

## ALCOHOLIC

### DRAUGHT

Guinness	£6.70
Stella	£6.70
Stella Unfiltered	£7.50
Becks Vier	£6.50
Goose IPA	£7.00

### BOTTLED

Magners	£6.00
San Miguel	£4.50
Corona	£4.50
Becks Blue	£4.00
Speckled Hen	£6.00
Koppaburg	£6.00
Smirnoff Ice	£4.00
WKD Blue	£4.00
Peroni	£4.50
Bulmers Original	£6.00
Hobgoblin	£6.00
Newcastle Brown	£6.00

## SOFT DRINKS

Coca Cola	£3.70
Diet Coke	£3.70
Lemonade	£3.70
Cordial	£2.50
Sparkling Water	£4.50
J20	£3.50
Appletizer	£3.50
Fevertree	£3.00
Kids Fruit Shoot	£2.50

## HOT DRINKS

Tea (see tea menu)	£2.95
Coffee (see liquor coffee menu)	£2.95
Espresso	£2.70
Americano	£3.95
Cafe Latte	£3.80
Cappucino	£3.70
Hot Chocolate	£3.50

A further selection spirts, alcoholic & non alcoholic drinks are on offer.  
Please see our separate list & bar staff for further details.





## CHAMPAGNE

### SPUMANTE ROSATO (ITALY)

£21.45

Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit

### PROSECCO (ITALY)

£22.45

Fine persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

### CHAMPAGNE (FRANCE)

£43.45

Light, delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward on the refreshing finish

### CHAMPAGNE (FRANCE)

£60.45

Dry and lemony with a crisp, biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier

### CHAMPAGNE (FRANCE)

£80.45

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness



## COCKTAILS

### CAPTAIN MORGAN STRAWBERRY DAIQUIRI

*Fresh strawberry puree & real lime expertly blended with craft distillery rum*

### SMIRNOFF ESPRESSO MARTINI

*Fresh arabica coldbrew & vanilla passionately blended with award winning craft distillery vodka*

### GORDANS PINK MARTINI

*Classic Martini perfectly blended with Gordans*

### SMIRNOFF FRUIT MARTINI

*Delightful blend of fruits with everyone's favourite vodka*

£6.75





## WHITE WINE



### Dry, refreshing, delicate light white

PINOT GRIGO, PAVA (ITALY) £5.70 | £7.15 | £20.45

Shows apple and pear with hints of white peach and elderflower

PICPOUL DE PINET, (FRANCE) £25.45

Fresh with a citrusy and stone fruit character highlighted with floral notes

CHABLIS, VIGERONS DE CHABLIS (FRANCE) £30.45

Citrus and a touch of stone fruit: fresh with a minerally note

### Zesty, herbaceous or aromatic white

VIOGNER, RAPEL VALLEY (CHILE) £5.95 / £7.45 / £21.45

Peach, apricot and white blossom balanced with a citrus acidity on the palate

SAUVIGNON BLANC, RAPEL VALLEY (CHILE) £6.15 | £8.15 | £22.45

Hand harvested, gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear

### Juicy, fruit-driven ripe white

CHARDONNAY, PAYS D'OC (FRANCE) £5.70 | £7.15 | £20.45

Soft, green apple-scented unoaked Chardonnay with a refreshing finish

CHENIN BLANC, STELLENOSCH (SOUTH AFRICA) £27.45

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character

### Rich fruity rosé

WHITE ZINFANSEL (CALIFORNIA) £5.95 | £7.45 | £21.45

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates. California's own Zinfandel

PINOT GRIGO, ROSATO (PAVIA ITALY) £5.95 | £7.45 | £21.45

Refreshing rosé with aromas of wild flowers, raspberry and strawberry





## RED WINE



### Light, bright, fresh red

CHIANTI, RUFFINO (ITALY)

£30.45

Harmonious and mellow with violet and red berry notes on a soft and refreshing finish

### Juicy, medium-bodied, fruit-led red

MERLOT, CENTRAL VALLEY (CHILE)

£5.70 | £7.15 | £20.45

Generous, soft, ripe blackberry and red plum fruit flavours

PINOT NOIR, VIN DE FRANCE (FRANCE)

£6.15 | £8.15 | £22.45

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice

RIOJA CRIANZA BODEGAS CORRAL (SPAIN)

£33.45

Traditional red Rioja, matured for at least 12 months in American Oak and a year in bottle. A blend of 90% Tempranillo with small additions of Garacha and Mazuelo varieties

### Spicy, peppery, warming red

SHIRAZ, (SOUTH EASTERN AUSTRALIA)

£5.95 | £7.45 | £20.45

Cherry and raspberry, complemented by hints of spice and vanilla

MALBEC (SA JUAN, ARGENTINA)

£6.15 | £8.15 | £22.45



Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.

### Oaked, intense concentrated red

CABERNET SAUVIGNON (LODI USA)

£26.45

Dominated by blackcurrent fruit flavours, but backed up with notes of raspberry, cherry and spice.





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