



MENU



Castle
Bromwich
Hall Hotel

17th Century Splendour Today.



www.castlebromwichhallhotel.co.uk





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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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