



LOWER DECK MENU

The Tattershall Castle began its life in 1934 as one of three paddle steamers working the Hull to New Holland route. When WWII broke out in 1939, it was commandeered to ferry troops and supplies along the Humber to wherever they were needed. In 1973, after 39 years of service and over a million passengers carried, the Tattershall Castle was retired from service, and in 1975 it left the Humber for the first time to be towed to its new permanent berth on London's River Thames, where it became an art gallery and conference centre until it closed in 1981. A year later on August 8th 1982, the Tattershall Castle reopened as a bar and restaurant, and the rest is history.

To Start

Prawn & Calamari Duo 8.50

Crispy coated prawns and lightly dusted squid, served with tartare sauce. 363 kcal

Glazed Chicken Skewers 7.50

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 233 kcal

Southern-Fried Chicken Goujons 7.50

Served with chipotle mayo. 476 kcal

Pan-Fried Scallops 10.00

Set on a minted pea purée bed, with roasted bacon crisps. 314 kcal

Seasonal Special

Crispy Sweet Potato Falafel (VG-M) 7.50

With guacamole, roasted peppers and Tenderstem® broccoli, served with toasted focaccia and drizzled with Sriracha sauce. 279 kcal

Bread & Olives (VG-M) 6.00

Tomato & oregano focaccia with mixed marinated olives and slow-roasted tomatoes. 522 kcal

Chilli Jam Glazed Sausages 7.50

Our pork, red wine & fennel sausages tossed in a sticky chilli jam glaze. 554 kcal

Gold Award Winner at National Craft Butchers Awards 2023

Pub Favourites

Steak & Venison Pie 19.00

Slow-cooked British steak & venison pie with beef burnt ends, all encased in golden pastry and served with buttery chive mashed potato, roasted veg, Tenderstem® broccoli and rich beef gravy. 1336 kcal

British Pie 2023 Award Winner

Chicken & Pancetta Pie 19.00

Tender chicken, Atlantic ale, haricot bean & pancetta pie topped with potato gratin and chorizo, served with roasted veg, Tenderstem® broccoli and a creamy three cheese sauce. 1300 kcal

Great Taste 2023 and British Pie 2023 Award Winner

Sausage & Mash 16.50

Our succulent red wine & fennel sausages served with buttery chive mashed potato, braised red cabbage with apple, rich beef gravy and red onion chutney. 1099 kcal

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Vegetarian option available (V) 718 kcal

Mushroom Wellington (VG) 16.50

Served with Tenderstem® broccoli, roasted carrots & parsnips, smashed baby potatoes and a rich gravy. 827 kcal

Lamb Shank 19.50

In a red wine & mint gravy, served with buttery chive mashed potato and Tenderstem® broccoli. 996 kcal

Signature Gammon Steak 17.50

Topped with a fried egg and chargrilled pineapple wedge, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato. 1334 kcal

10oz Ribeye Steak 22.50

A marbled cut with a deep flavour and succulence, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato. 1412 kcal

+ Add peppercorn sauce† +61 kcal for 2.00

+ Add Diane sauce +74 kcal 2.00

Hand-Battered Fish & Chips 18.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and creamy minted peas. 1672 kcal

+ Add two slices of white bread & butter +404 kcal for 2.00

Hunter's Chicken 17.50

Grilled chicken breast topped with Jolly Hog™ streaky bacon, cheese sauce and melted mozzarella, set on classic BBQ sauce and served with chunky chips, beer-battered onion rings, peas and a dressed rocket & slow-roasted tomato salad. 1294 kcal

Slow-Cooked Beef Rib 19.00

Served on the bone, with garlic & parsley glazed heritage spring cabbage, buttery Taw Valley Cheddar & chive mashed potato and a rich gravy. 932 kcal

Seasonal Special

Delicious Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries and classic BBQ sauce

+ Upgrade to sweet potato fries -57 kcal for 1.50

Monterey Jack & Bacon Burger 17.00

Our signature beef burger layered with melted Monterey Jack cheese, Jolly Hog™ streaky bacon and tangy burger sauce. 1093 kcal

Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

Earth Burger (VG) 17.00

Crispy coated buttermilk-style burger layered with Violife®, Asian style slaw and a Sriracha glazed mushroom, served with a side salad instead of fries. 752 kcal

Make it veggie – switch to fries and Monterey Jack cheese (V) +332 kcal

Spicy Chicken Burger 18.50

Rosemary & buttermilk coated chicken burger smothered with Frank's® RedHot® sauce, oozing cheese sauce and a garlic & herb glaze. 1204 kcal

Swap to grilled chicken -141 kcal

Pasta & Salad

Hake & Scallop Tagliatelle 18.50

Pan-fried hake & scallop in a creamy lobster glaze sauce, served with tagliatelle, slow-roasted tomato, capers and finished with hard cheese shavings 872 kcal

Seasonal Special

Sweet Potato, Beetroot & Leek Tortelloni (VG-M) 17.50

With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 668 kcal

House Salad (VG) 15.00

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 185 kcal

Add something on the side

Chunky Chips (V) 390 kcal 4.50

Seasoned Skin-On Fries (V) 398 kcal 4.50

Sweet Potato Fries (V) 342 kcal 5.00

Beer-Battered Onion Rings (V) 397 kcal 4.50

Garlic Bread (V) 452 kcal 4.50

+ Add cheese +179 kcal for 50p

Seasonal Veg (VG) 87 kcal 4.50

Dressed Side Salad (VG) 92 kcal 5.50

Dauphinoise Potatoes (V) 265 kcal 4.50

Braised Red Cabbage with Apple (VG) 173 kcal 4.00

Buttery Chive Mashed Potato (V) 284 kcal 4.50

Pop something delicious on top

Grilled Chicken Breast +184 kcal 3.50

Crispy Sweet Potato

Falafel (VG) +137 kcal 3.50

Grilled Chicken Breast & Jolly

Hog™ Streaky Bacon +247 kcal 4.00

Grilled Hake +203 kcal 5.50

Save room for Something Sweet

Luxury Biscuit Cheezecake (VG-M) 7.00

Caramelised biscuit cheezecake with vegan kream, tangy raspberry coulis and Lotus Biscoff biscuit crumbs. 572 kcal

S'mores Chocolate Brownie (V) 7.00

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Lotus Biscoff biscuit crumbs, served with a red cherry compote and vanilla ice cream. 634 kcal

Crumble of the Day (V) 7.00

Today's flavour of classic crumble served with a jug of creamy custard.

Vegan option available (VG)

Ask a team member to see today's options and calorie information

Signature Sticky Toffee Sponge 8.50

With sweet toffee sauce and salted caramel popcorn, finished with a mini bottle of Baileys® and served with a jug of creamy custard. 813 kcal

Prefer it traditional?

Sticky Toffee Sponge (V) 6.50

Served with toffee sauce and custard. 509 kcal
*(VG) when served with dairy-free custard 465 kcal
or vanilla non-dairy iced dessert 520 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.

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DRINK SENSIBLY

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 can 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. †Peppercorn sauce contains brandy. Lotus and Biscoff are registered trademarks of Lotus Bakeries.

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UPPER DECK



MENU

Sharers

Cheesy Nachos (V) 14.50

Loaded with cheese sauce, melted mozzarella, jalapeños, tomato & chilli sauce, guacamole and sour cream.

Recommended for 2 people. 1176 kcal

Vegan option available (VG) +230 kcal

Signature Sharer 22.00

Freshly baked mini Camembert and toasted garlic bread with red onion chutney, southern-fried chicken goujons with chipotle mayo, crispy chicken wings with Sriracha sauce and lightly dusted squid with tartare sauce.

Recommended for 2 people. 1922 kcal

Antipasti Sharer 24.00

Delicious prosciutto crudo, coppa ham, Milano salami and smoked chicken & herb terrine with red onion chutney, served with farmhouse bread, almond pesto, slow-roasted tomatoes, fresh marinated olives, seedless black grapes and a rocket, mozzarella & balsamic salad.

Recommended for 2 people. 1284 kcal

Fish Sharer 24.00

Crispy lightly dusted calamari, Whitby scampi whotetails and crispy whitebait, with smoked salmon and potted smoked mackerel pâté. Served with fries, dips and lightly toasted rustic bread.

Recommended for 2 people. 1796 kcal

Bites

Glazed Chicken Skewers 7.50

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 233 kcal

Prawn & Calamari Duo 8.50

Crispy coated prawns and lightly dusted squid, served with tartare sauce. 363 kcal

Seasoned Skin-On Fries (V) 398 kcal 4.50

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Mains

Champagne & Sparkling

Vinuva Rosé Spumante Extra Dry Prosecco, Italy (11%) ABV

125ml 7.85 - btl 30.00

Vinuva Spumante Extra Dry Prosecco, Italy (10.5%) ABV

125ml 7.35 - btl 28.00 - 20cl btl 8.00

Veuve Clicquot Yellow Label Brut Champagne, France (12%) ABV btl 68.00

Laurent Perrier Cuvée Rosé Brut Champagne, France (12%) ABV btl 83.00

Lanson Rosé Brut Champagne, France (12.5%) ABV btl 60.00

Lanson Black Label Brut Champagne, France (12.5%) ABV btl 53.00

White Wines

Lucido-Pinot Grigio, Cobrento, Italy (12%) ABV

A fresh and easy drinking style – aromatic, with a floral finish

btl 27.00

Chenin Blanc, Nederburg The Manor, South Africa (12.5%) ABV

One of our favourites! Rich and perfectly balanced, with just a touch of sweetness

175ml 6.65 - 250ml 9.00 - btl 24.50

Verdejo, Corrida, Spain (12%) ABV

Deliciously light and crisp, with notes of pears, banana and honey

175ml 6.10 - 250ml 8.25 - btl 22.50

Red Wines

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

Soft, generous notes of plum and blackcurrant, with a subtly spicy finish

175ml 7.05 - 250ml 9.55 - btl 26.00

Tempranillo, Corrida, Spain (13%) ABV

Fruit-led, with a medium body and subtle spicy notes

175ml 6.10 - 250ml 8.25 - btl 22.50

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

For those who prefer a lighter-bodied red – shows cherries and blueberries with a fresh, savoury finish

btl 26.50

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

Silky and smooth, with aromas of sumptuous cherries and creamy vanilla notes from the oak barrels

btl 29.50

Malbec, Callia Selected, San Juan, Argentina (14%) ABV

A powerful and concentrated Malbec with a full body and herbal flavours. Pairs wonderfully with steak!

175ml 8.40 - 250ml 11.35 - btl 31.00

Rosé Wines

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

Soft and delicate, yet full of summer fruit richness – delicious with salads!

btl 27.50

Tempranillo Rosé, Corrida, Spain (11.5%) ABV

Medium-sweet, with delicious strawberry and raspberry flavours and a zingy freshness

125ml 6.10 - 250ml 8.25 - btl 22.50

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