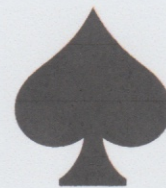


CASTLE BARGE



Newark Café Bridge
Tuesday 10th November 2026

Choose 2 courses only i.e. Starter & Main, Main & Dessert or Starter & Dessert

MENU

Starters

Fresh Soup of the Day (V)

Tomato & Basil Soup served with Roll and Butter

Breaded Garlic Mushrooms (V)

with Garlic Mayonnaise

Cod Fish Cake

with Tartar Sauce and Salad Garnish

Mains

Fish & Chips

with Mushy or Garden Peas

Steak & Ale Pie

Award Winning Pie with Mashed Potatoes, Vegetables and Guinness Gravy

Nottinghamshire Sausages

Local Butchers Sausages with Vegetables, Mash & Guinness Gravy

Margharita Pizza (V)

With Salad

Desserts

Sticky Toffee Pudding (V)

with Ice Cream

Chocolate Brownie (V)

with Ice Cream



Newark Café Bridge

Tuesday 10th November 2026

Choose 2 courses only i.e. Starter & Main, Main & Dessert or Starter & Dessert

MENU

Starters

Homemade Soup of the Day (Ve, GF option)

with Welbeck Olive or Baguette Bread or a gluten free Muffin

...Please specify as order

Chicken Liver Pate

served with toast

Mains

Pork & Bean Casserole

served with Garlic Bread

Beef Lasagne

with Garlic Bread

Mushroom & Hazelnut Lasagne (V)

with Garlic Bread

Vegetarian Quiche (V)

with Salad

Desserts

Sticky Toffee Pudding (V)

with Toffee Sauce

Seasonal Fruit Crumble (V)

with Custard

Sweet Tart of the day (V)

with Cream

LA VITA MIA



Newark Café Bridge
Tuesday 10th November 2026

Choose 2 courses only i.e. Starter & Main, Main & Dessert or Starter & Dessert

MENU

Starters

Homemade Vegetable Soup (V, GF, Ve)

Minestrone Soup served with Italian Bread

Chicken Pâté

Chef's Homemade Pâté served with Toasted Italian Bread & Cranberry Sauce

La Vita Mia Green Mussels (GF)

with White Wine, Cream, Tarragon and Homemade Bread

Mains

Pork Steak

Served with Mashed Potato, Roasted Mushroom with Red Wine & Rosemary Sauce

Pollo alla Crema

Pan-fried Chicken Breast with White Wine, Mushrooms & Cream Sauce,
served with potatoes & Vegetables

Spaghetti Pomodoro & Basilico (V)

Spaghetti with Fresh Cherry Tomatoes, Garlic and Fresh Basil

Desserts

Ice Cream

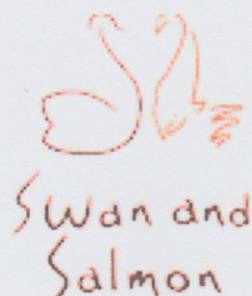
Two Scoops of Ice Cream

Brûlée

classic homemade Crème Brûlée

Tiramisu

served with a Chocolate Sauce



Newark Café Bridge

Tuesday 10th November 2026

Choose 2 courses only i.e. Starter & Main, Main & Dessert or Starter & Dessert

MENU

Starters

Bruschetta (V, GF option)

Confit of Tomato, Mozzarella and Basil on Toasted Sourdough

Parmigiano di Melanzane

Parmesan, Mozzarella & Basil. Served with Focaccia

Polpette (GF option)

Seasoned with Fennel & Black Pepper. Spicy Tomato Sauce, with Warm Focaccia

Mains

Chicken Parmigiana

Rosemary, Thyme & Garlic Breaded Chicken Breast, Tomato Sauce, Buffalo Mozzarella,
Served with Fries or Spaghetti with Garlic.

Sausage & Mash

Cumberland Sausage, Mustard Mash, Garden Peas, Onion Gravy, Onion Rings

Keralan Curry (Ve, GF)

Cauliflower, Red Pepper, Onion, Tomato and Coconut served with Rice

Desserts

Treacle Tart

served Warm with Salted Caramel Ice Cream

Classic Crème Brûlée

With Shortbread Biscuit

Caramel Chocolate Brownie (Ve, GF)

With Vanilla Ice Cream



THE RAM

BAR & BRASSERIE



Newark Café Bridge

Tuesday 10th November 2026

Choose 2 courses only i.e. Starter & Main, Main & Dessert or Starter & Dessert

MENU

Starters

Cream of Tomato Soup (V)

With warm Ciabatta

Vegetable Samosas (V)

With Raita

Mains

Beer Battered Fish and Chips

Homemade Chunky Chips, Mushy Peas and Tartare Sauce

The Ram Burger

*Two Flame Grilled Beef Burgers, Lettuce, Tomato, Crispy Bacon, Pickle Relish & American Cheese.
Served with a Side Salad Rustic Fries and a House 'Slaw.*

The Ram Greek Salad (V)

*With feta cheese, olives, Roquito Peppers, Sundried Tomato, Red Onion, Mixed Leaf dressed with a
homemade red Wine Vinaigrette*

Desserts

Chocolate Fudge Brownie (V)

Served with Honeycomb Ice-Cream

Tri of Ice cream (V)