

THE CASTLE HOTEL MENU

NIBBLING POTS

Olives & Sundried Tomatoes (VG/GF) £7 Pigs in Blankets & Aioli £8 Rosemary Salted Chips & Aioli (V/GF) £5

STARTERS

Black Garlic & Wild Mushroom Arancini (V/GF can be served VG) £8

Parmesan shavings, black garlic & truffle aioli

Beetroot Carpaccio, Truffled Honey Figs & Goats Cheese £8

Fig & date chutney, walnuts, micro salad leaves

Celeriac, Chestnut & Truffle Soup (V Can be served VG/GF) £8

Chestnut crumb, warm red onion focaccia

Seared Scallops with Creamed Leeks (GF) £9

Streaky bacon, crispy onions

Japanese Seven Spice Chicken Wings (GF) £9

Honey sriracha dipping sauce, spring onions, chillies, sesame seeds

SHARERS

Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, peppers, jalapenos, melted cheddar

Canterbury Three Cheese Fondue (Can be served V/GF) £14

Red onion focaccia, caramelized ham or vegetable crudités

Mediterranean Bread Board (V can be served VG) £10

Homemade red onion focaccia, garlic flatbread, aioli, smoked yoghurt, extra virgin olive oil, balsamic vinegar

Antipasti (Can be served GF) £16

Italian cured meats, buffalo mozzarella, extra virgin olive oil, balsamic vinegar,

Olives, sundried tomatoes, peppadews, aioli, smoked yoghurt, red onion focaccia, flatbread

Mezze (V can be served VG/GF) £16

Hummus, falafels, sugar snap peas, extra virgin olive oil, balsamic vinegar

Olives, sundried tomatoes, peppadews, aioli, smoked yoghurt, red onion focaccia, flatbread

MAINS

Crispy Garlic & Herb Polenta Cake (VG/GF) £16

Wild mushroom bourguignon, grelot onion, truffle oil, wilted spinach

Slow Cooked Beef & Truffle Ragu with Potato Gnocchi (GF) £18

Root vegetables, onion petals, crispy onion, shaved Parmesan, truffle oil

Pan-fried Ling with Champagne Beurre Blanc (GF) £21

Mussels, bacon, chive oil, baby leeks, mashed potatoes

Chicken Kiev with Leek & Cheese Sauce (GF) £20

Chive oil, baby leeks, brussels sprouts, mashed potatoes, shaved parmesan

Spiced Rump of Lamb with Cape Dutch Bobotie (GF) £22

Roasted vegetable rice, fruit chutney, lamb jus

Castle Beef Burger (Can be served GF) £16

Bun, cheese, bacon, gem lettuce, beef tomato, red onion, caramelized onion chutney, gherkin & rosemary salted chips

Christmas Burger (Can be served GF) £19

Bun, pig in blanket, turkey, stuffing, gem lettuce, red onion, beef tomato, cranberry sauce & rosemary salted chips

Beyond Meat Vegan Burger (VG can be served GF) £16

Bun, vegan cheese, gem lettuce, beef tomato, red onion, caramelised onion chutney, gherkin & rosemary salted chips

CASTLE CLASSICS

(Not available Friday & Saturday night)

Sausage & Mash (Can be served VVG) £15

Festive vegetables, chef's gravy

Smoked Tofu, Sweet Potato & Spinach Pie (VG) £14

Chicken, Brie & Cranberry Pie £14

Both served with festive vegetables, mashed potatoes, chef's gravy

SANDWICHES

Sticky Korean Pulled Pork Steamed Bun £9

Kimchi, gochujang mayonnaise, pickled shallots, spring onion, sesame seeds

Christmas Bap (Can be served GF) £9

Turkey, stuffing, pig in blanket, cranberry sauce, jug of gravy

Festive Hog Roast Bap (Can be served GF) £9

Stuffing, crispy onion, apple sauce, jug of gravy

Beyond Meat Sausage Bap (VG Can be served GF) £9

Caramelized onion chutney

Brie & Falafel (V Can be served GF) £8

Gem lettuce, fig & date chutney

CHILDRENS MENU

Sausage & Chips (Can be served VG) £8 **Fish Fingers & Chips** £8 **Kids Vanilla Ice-cream Sundae** £6

DESSERTS

Crème Brûlée (V) £7.50

Berry compote, shortbread biscuit

Sticky Toffee Ginger Pudding (V/GF) £7.50

Cinnamon ice cream

Christmas Pudding (V/GF can be served VG) £7.50

Brandy sauce

Chocolate Brownie (V/GF can be served VG) £7.50

Vanilla ice cream

Chocolate & Marmalade Bread & Butter Pudding (V) £7.50

Crème anglaise

Christmas Affogato (V) £7 **Affogato with Liqueur** (V) £9

Both served with one scoop of cinnamon ice cream, espresso shot, mince pies

CASTLE CHEESEBOARD (V can be served VG/GF)

Stilton, Smoked Applewood, French Brie, Coastal Cheddar, Goats Cheese, Innkeeper's Choice (pickled onion & chive), Wensleydale & Cranberry, Vegan cheese
Accompanied with crackers, celery, pickles, olives, dried fruit, chutneys

Two Cheese £9 **Three Cheese** £12 **Five Cheese** £15 **Five Cheese & Decanter of Port** £25

DESSERT COCKTAILS WINE & PORT

Espresso Martini £9 **Brandy Alexander** £9 **Chocolate Martini** £9

Australian Chambers Muscat 100ml glass £6.50 **Crystal Decanter** 200ml £12

Taylors 20-year-old Port 50ml £6 **Crystal Decanter** 200ml £15

ALLERGY & INTOLERANCE INFORMATION V-VEGETARIAN VG-VEGAN GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies. All gluten free fried foods are cooked in a separate fryer.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts

& cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated

in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of

the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.