

## NIBBLING POTS

Olives & Sundried Tomatoes (VG/GF) £7

Rosemary Salted Chips with Aioli (V/GF) £5

## STARTERS

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

Parmesan shavings, black garlic & truffle aioli

**Creamy Butternut Soup** (V can be served GF/VG) £8

Kentish Blue cheese, crispy onion & sage oil with warm red onion focaccia

**Pan fried Scallops with Celeriac Puree** (GF) £9

Green apple, black pudding & toasted hazelnuts

**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 cheese

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

Red Onion Focaccia bread, caramelized ham or vegetable crudités

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

Homemade Red Onion Focaccia & garlic flatbread, aioli, smoked yogurt, extra virgin olive oil & balsamic vinegar

**Antipasti** (Can be served GF) £16

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

Olives, roasted peppers, sundried tomatoes, peppadews, aioli, smoked yogurt, red onion focaccia & flatbread

**Mezze** (V can be served VG/GF) £16

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

Olives, roasted peppers, sundried tomatoes, peppadews, aioli, smoked yogurt, red onion focaccia & flatbread

## MAINS

**Beetroot & Goats Cheese Tagliatelle** (V can be served VG) £15

Balsamic roasted beetroot, toasted hazelnuts, goat's cheese, & truffle honey

**Cassoulet with Confit Chicken Leg** (GF) £18

Toulouse sausage, bacon, cannellini beans, carrot, celery & potato

**Vegan Wild Mushroom & Leek Cassoulet** (VG/GF) £15

Vegan sausage, cannellini beans, carrot, celery & potato

**Pan Fried Hake with a Prawn & Lobster Bisque** (GF) £21

Mussels, cockles, fresh fennel & buttered potatoes

**Pork Belly with Celeriac Puree & Cider Jus** (GF) £19

Tenderstem broccoli, green apple, wholegrain mustard dauphinoise & black pudding

**Smoked Picanha of Beef with Cheddar & Onion Puree** (GF) £25

Textures of onion, beef dripping potatoes, baby leeks, tenderstem broccoli, jus & Parmesan shavings

## CASTLE BURGERS

**Castle Beef Burger** (Can be served GF) £16

Brioche bun, cheese, bacon, caramelised onion, lettuce, tomato, red onion, gherkin & rosemary salted chips

**Falafel Burger** (Can be served VG/GF) £15 **Add Cheese** (V) £16

(Sweet potato, chickpea & coriander falafel burger coated in rice flakes)

Floured bap, relish, lettuce, beef tomato, red onion, gherkin & rosemary salted chips

## FISH & CHIPS (FRIDAYS ONLY)

**Beer Battered Fish** (can be served GF) £15 **Battered Halloumi** (V can be served GF) £15

Rosemary salted chips, tartare sauce & lemon wedge

## CLASSICS & LIGHT LUNCHES (Not available Friday & Saturday night)

**Honey & Mustard Roasted Ham, Egg & Chips** (GF) £13

Salad & Chutney

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

**Chicken, Gammon & Leek Pie** £14

Both served with seasonal vegetable, sautéed potatoes & chef's gravy

**The Best Ploughman's Lunch in Kent** (V Can be served GF) £15

Three Cheese Ploughman's or Ham & Two Cheese Ploughman's

**Kentish Blue, Coastal Cheddar, French Brie, Smoked Applewood, Innkeepers Choice** (pickled onion & chive)

Salad, olives & sundried tomatoes, celery, apple, pickles, chutneys & red onion focaccia bread

**Japanese Seven Spice Pulled Jackfruit Steamed Bun** (VG) £9

Sriracha sauce, pickled shallots, spring onions & sesame seeds

**Sticky Korean Pulled Pork Steamed Bun** £9

Kimchi, Gochujang mayonnaise, pickled shallots, spring onion & sesame seeds

**Honey & Mustard Ham & Coastal Mature Cheddar Floured Bap** (Can be served GF) £8

With Branston pickle

**Falafel & Roasted Red Pepper Focaccia sandwich** (VG) £9

Tahini sauce, sweet chilli & salad

## CHILDRENS MENU

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

## DESSERTS

**Sticky Toffee Pudding** (V) £7.50

Vanilla ice-cream

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

Vanilla ice-cream

**Eynsford Mess** (V) £7.50

Mixed berries, chantilly cream, meringue

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

Crème anglaise

**Passionfruit & Elderflower Sorbet** (VG) £7.50

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

One scoop of vanilla ice cream, espresso shot & baked shortbread

## CASTLE CHEESEBOARD (V can be served GF)

**Kentish Blue, Smoked Applewood, French Brie, Coastal Cheddar, Innkeeper's Choice** (Chive & Pickled Onion)

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 **200ml Crystal Decanter** £12 **Taylors 20 year old Port** 50ml £6

## FRESHLY GROUND COFFEE & LOOSE-LEAF FUSION TEA

Milk alternatives available please ask a member of staff

**Americano** £3 **Espresso** £3 **Flat white** £4 **Latte** £4 **Cappuccino** £4 **Cafetière** £6 **Floater Coffee** £5 **Liqueur Coffee** £7

**Deluxe Hot Chocolate** £4 **Café Mocha** £4

**English Breakfast** £4 **Sapphire Earl Grey** £4 **Green, Jasmine** £4 **Egyptian Mint** £4 **Darjeeling** £4

**Decaffeinated Ceylon** £4 **Spiced Chai** £4 **Citrus Chamomile** £4 **Pomegranate** £4 **Spicy Rooibos** £4

**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

