

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

Fig & Goats Cheese with Truffled Honey £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

Pan fried 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 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

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 shells, crispy onion, shaved Parmesan & truffle oil

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

Mussels, bacon, baby leeks & mashed potatoes

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

Chive oil, baby leeks, brussels sprouts, mashed potato & 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, caramelised onion, lettuce, tomato, red onion, gherkin & rosemary salted chips

Christmas Burger (Can be served GF) £19

Bun, sliced turkey, cheese, stuffing, lettuce, onion, tomato, cranberry sauce & pigs in blankets

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

Bun, relish, vegan cheese, lettuce, beef tomato, red onion, gherkin & rosemary salted chips

CHILDRENS MENU

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

CASTLE CLASSICS (Not available Friday & Saturday night)

Sausage & Mash (Can be served VVG) £15

Festive vegetables & chefs gravy

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

Chicken, Brie & Cranberry Pie £14

Both served with festive vegetable, 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 & Cranberry with jug of gravy

Festive Hog Roast Bap £9

Stuffing, crispy onion, apple sauce, jug of gravy

Beyond Meat Sausage Bap (VG) £9

Caramelized onion chutney

Brie & Falafel (V) £8

Gem lettuce, Fig & date chutney

DESSERTS

Crème Brule (V) £7.50

Berry compote, shortbread biscuit

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

Brandy sauce

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

Vanilla ice-cream

Panettone Bread & Butter Pudding (V) £7.50

Crème anglaise

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

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, Innkeeper's Choice (pickled onion & chive),

Goats Cheese, 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 **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** £4 **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