

Starter Menu

Chef's Specials, The Castle Hotel is all about amazing food, with an element of surprise that will really tickle your taste buds, chef's menus are unique combining local produce with world flavours. Check the board for today's choices

Nibbling Pots

Olives & Sundried Tomatoes (VG/GF) £6.95

X4 Pigs in Blankets with Aioli £8.95

Rosemary Salted Chips (V/GF) £5.95 Parmesan & Truffle Oil Chips £5.95

Both served with aioli

House Specialities

Castle Pork Pie £6.95

Served with garden salad & chutney, check the specials board for today's choice

Today Savoury Tart £7.95

Served with garden salad & chutney, check the specials board for today's choice

Wild Mushrooms with Prosecco Sauce (V) £8.95 Can be made (GF)

Served with garlic & herb crostini

Posh Prawn Cocktail with Bloody Mary Sauce £9.95

North Atlantic & king prawns topped with caviar, served with mixed leaf lettuce & toasted brown bread

Today's Pate Board with Baby Pickles £8.95

Served with a garden salad, chutney & toasted bread

Sharing Mexican Nachos (V) £10.95

With tomato salsa, guacamole, sour cream, mixed peppers, jalapenos & melted cheddar cheese

Canterbury Three Cheese Fondue £10.95

Served with chunks of bread, caramelized ham or vegetable crudité (V) Can be made (GF)

Sharing Deli Boards

Mediterranean Bread, Gluten Free or Vegan Dipping Board (V) £14.95

A mix of white sourdough, chia & poppy seed brown bread & chargrilled flatbread.

Served with Greek hummus, French aioli, Middle Eastern tzatziki, infused Kentish extra virgin rapeseed oil & balsamic vinegar, decorated with toasted nuts & dried fruit

Antipasti £15.95

Can be made gluten free on request (GF)

Italian Parma Ham, Chorizo Sausage, Salami & Buffalo Mozzarella

Served with Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, tzatziki sauce, aioli sauce, Kentish extra virgin rapeseed oils, Aspell apple balsamic vinegar, chargrilled garlic buttered flatbread or Gluten free bread. Decorated with flaked almonds & dried apricots & sultanas

Mezze (V) £15.95

Can be made vegan (VG) & Gluten free on request (GF)

Hummus & Falafels

Served with Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, sugar snap peas, tzatziki sauce, aioli sauce, Kentish extra virgin rapeseed oils, Aspell apple balsamic vinegar, chargrilled garlic buttered flatbread or Gluten free bread. Decorated with flaked almonds & dried apricots & sultanas

Barman's Platter £19.95

Today's Quiche, Pork Pie, x4 Pigs in blankets, tortilla chips, chargrilled garlic buttered flatbread or Gluten free bread. Decorated with flaked almonds & dried apricots & sultanas with sour cream & barbecue sauce

ALLERGY & INTOLERANCE INFORMATION

Please be aware that although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that cross contamination of allergens will not happen. So with this in mind we cannot cater for people with life threatening allergies.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort. All dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and cannot guarantee that there will not be traces of nuts in our food. Please note that our dishes may contain one or more of the following allergens: Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more. In doubt ask a member of staff for advice.

V-VEGETARIAN/VG-VEGAN/GF-GLUTEN FREE

Although every effort is made to ensure ingredients are kept separate, vegetarian /vegan / gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan /non-gluten free products. 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.

Main Menu

Our fresh fish is supplied by local fisherman who sail out of the country's busiest ports, Ramsgate, Folkestone & Whitstable, with boats also operating from the beaches of Deal, Hythe & Dungeness. Check the black board for today's choice

Posh Prawn Salad with Bloody Mary Sauce £14.95

North Atlantic & king prawns topped with caviar, served with mixed leaf lettuce, cucumber, cherry tomatoes, mixed peppers, red onion & toasted brown bread

Middle Eastern Lamb Kofta with Minted Tzatziki & Aioli £15.95

With Tabbouleh couscous, Greek feta salad, marinated olives, sundried tomatoes & chargrilled flat-bread

Greek Falafels with Minted Tzatziki & Aioli (V) £14.95 Can be made vegan (VG)

With Tabbouleh couscous, Greek feta salad, marinated olives, sundried tomatoes & chargrilled flat-bread

Mushroom Duxelle stuffed Chicken with a Prosecco & Wild Mushroom Sauce (GF) £16.95

Served with pan-fried summer vegetables & mashed potatoes

Rack of Lamb with Vintage Port Jus (GF) £19.95

Served with confit garlic puree, pan-fried summer vegetables & rosemary roasted new potatoes

Eynsford Butcher's British Steak Check the specials board for today's cut

We put everything into pursuing the perfect steak, from field to butcher's block, to grill, only the finest, most flavourful cuts make it to your plate. Premium quality beef selected from sustainable British farms, matured for 30 days, hand prepared by Martin our butcher, then expertly cooked by our team of chefs.

American Style Jack Daniels Barbecue Pork Belly Ribs (GF) £19.95

Served with a side of coleslaw & rosemary salted chips

Castle Burgers

All burgers can be made gluten free (GF)

Brioche bun, gem lettuce, beef tomato, red onion, pickled gherkin, coleslaw & rosemary salted chips

Castle Beef Burger £15.95

Topped with Melted Monterey Jack cheese, crispy bacon & caramelised onion chutney

Fondue Chicken Burger £15.95

Topped with melted Cheddar, Stilton, Mozzarella cheese, crispy bacon & barbecue sauce

Halloumi Burger (V) £14.95

Topped with a roasted pepper & tomato relish

Fish & Chip Friday

Battered Cod £13.95 Gluten Free Battered Cod (GF) £14.95 Battered Halloumi (V) £13.95

All served with rosemary salted chips, tartare sauce & lemon wedge

Lunch Menu Served 12-5pm

The Best Ploughman's Lunch in Kent Choose from:

Three Cheese (V) £13.95 Ham & Two Cheese £13.95 Today's Savoury Tart £13.95

Pork Pie & Two Cheese £13.95 Pate & Two Cheese £13.95

Served with salad, coleslaw, marinated olives, apple, pickles, chutneys & white, brown or gluten free roll

Eynsford Sausages or Vegetable Sausage (V) in Onion Gravy £12.95

Both served with pan-fried vegetables & mashed potatoes, can be served vegan with new potatoes (VG)

Honey & Mustard Roasted Ham, Egg & Rosemary Salted Chips (GF) £12.95

Served with a garden salad & chutney

Today's Savoury Tart £13.95

Served with garden salad, coleslaw & rosemary salted chips, Check specials board for today's choice

Sandwiches

White, brown roll or gluten free roll, served with garden salad & rosemary salted chips

Mature cheddar & coleslaw (V) £9.95 Roasted ham, sliced tomato & apple & ale chutney £9.95

Fish finger & tartare sauce £9.95 Sliced steak & caramelized onion chutney £10.95