

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

Starter Menu

Nibbling Pots

Olives & Sundried Tomatoes (VG/GF) £6.95

Battered Gurnard Fingers with Tartare Sauce £7.95

Pigs in Blankets with Aioli Dip £8.95

Hand-cut Rosemary Salted Chips (V/GF) £5.95 Add Cheese £2
Served with Aioli Sauce

House Specialities

Today's Soup with Oven Warm Bread £8.95

Celeriac & sweet potatoes topped with pigs in blankets, can be served (GF/VVG) on request

Warm Figs with Warm Goats Cheese (V) £8.95

Drizzled with honey & balsamic served with rocket & walnuts

Today's Terrine & Pate Board with Baby Pickles £8.95

Served with chutney, toasted chia & poppy seed bread

Venetian Style Scallops with Bacon £9.95

Marinated with parsley, garlic, & lemon, drizzled with honey & balsamic, topped with spicy rocket leaves & finished with aged Parmesan

Sharing Mexican Nachos (V) £10.95

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

Sharing Deli Boards

Deli board size guide, meal for one, starter for two, nibble for four

Canterbury Three Cheese Fondue £10.95

Served with home cooked ham glazed in butter & brown sugar or vegetable crudités (V)

Both served with chunks of white sourdough & chia & poppy seed brown bread or gluten free bread (GF)

Mediterranean Bread 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

Vegan Mediterranean Bread Dipping Board (VG) £14.95

A mix of white sourdough, chia & poppy seed brown bread & chargrilled flatbread or gluten free bread (GF).

Served with French hummus, tomato salsa, onion chutney, infused Kentish extra virgin rapeseed oil & balsamic vinegar, decorated with toasted nuts & dried fruit

Gluten Free Mediterranean Bread Dipping Board (V/GF) £14.95

A selection of gluten free bread and rolls. Served with Greek hummus, French aioli, Middle Eastern tzatziki, infused Kentish extra virgin rapeseed oil & balsamic vinegar, decorated with toasted nuts & dried fruit

Antipasti

A Selection of Italian Dry-cured Parma Ham, Peppered Salami, Chorizo Sausage &

Mediterranean Cheeses £18.95

Served with marinated Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, sugar snap peas, Middle Eastern tzatziki, French aioli, Kentish extra virgin rapeseed oils, Aspall's apple balsamic vinegar & chargrilled flatbread or gluten free bread (GF), decorated with nuts & dried fruit

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.

Today's Fresh Fish

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

Main Menu

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.

House Specialities

Honeyed Figs, Pear & Crumbled Goats Cheese Salad (V) £12.95 Add Chicken £14.95

Spicy rocket leaves, gem lettuce, beef tomatoes & red onions with flaked almonds, dried cranberries, apricots, & sultanas finished with Caesar dressing & served with chargrilled garlic buttered flat-bread

Panzerotti Ravioli Pasta with Porcini Mushrooms (V) £14.95

Served with basil & cherry tomato sauce topped with aged parmesan cheese

Pappardelle Pasta with Scallops & Bacon £16.95

Served with a warm crab & chilli butter sauce topped with aged parmesan cheese

Slow Cooked Osso Bucco Beef Veal with Montepulciano Red Wine Gravy (GF) £16.95

Served with festive vegetables, today's mashed potatoes & Gremolata

Honey & Mustard Glazed Ham Hock with Pork & Dried Fruit Stuffing £17.95

Served with festive vegetables, dauphinoise potatoes & cider sauce

Muscovites Chicken Kiev £17.95

Served with festive vegetables, dauphinoise potatoes & three cheese sauce

Castle Burgers

Brioche bun, gem lettuce, sliced beef tomato, red onion, Monterey Jack cheese, topped with a pickled gherkin & served with coleslaw & hand-cut rosemary salted chips

Castle Beef Burger, Crispy Bacon & Caramelised Onion Chutney £14.95

Gluten Free Beef Burger, Crispy Bacon & Caramelised Onion Chutney (GF) £14.95

Halloumi Burger, Roasted Pepper & Tomato Relish (V) £14.95

Wednesday Specials

Indian Korma with Mushrooms (VG/GF) £13.95 Indian Korma with Chicken £15.95

Served with rice, poppadum, cucumber raita & mango chutney

Thai Massaman Vegetable Curry (VG/GF) £13.95 Thai Massaman Slow cooked Beef Curry £15.95

Served with rice, prawn crackers & sweet chilli sauce

Friday Specials

Battered Fish & Chips £13.95

Both served with tartare sauce & lemon

Gluten Free Battered Fish & Chips (GF) £14.95

Both served with tartare sauce & lemon

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. If in doubt ask a member of staff for advice.