

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

Pigs in Blankets with Aioli £8.95

Hand-cut Rosemary Salted Chips (V/GF) £5.95 Add Parmesan & Truffle Oil £2

Served with aioli

House Specialities

Today's Soup £8.95

Served with oven warm bread

Beetroot, Figs with Warm Goats Cheese (V) £8.95

Drizzled with honey served with rocket & walnuts

Pan-fried Herb & Garlic Butterfly Prawns £8.95

Served with a spiced mayonnaise

Today's Terrine Board with Baby Pickles £8.95

Served with chutney, toasted bread

Italian Parma Ham & Buffalo Mozzarella with Garlic Buttered Flat-bread £9.95

Topped with spicy rocket, balsamic, truffle oil, marinated olives & sundried tomatoes

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 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)

Bread Boards

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

White sourdough, chia & poppy seed brown bread & chargrilled flatbread or gluten free bread (GF).

Served with Greek 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

Gluten free bread & rolls. Served with Greek hummus, French aioli, Middle Eastern tzatziki, infused

Kentish extra virgin rapeseed oil & balsamic vinegar, decorated with toasted nuts & dried fruit

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.

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

New Potato, Beetroot, Goats Cheese & Fig Salad (V) £13.95 Add Chicken £15.95

With gem lettuce, spicy rocket, cucumber, cherry tomatoes & red onions, finished with walnuts & Caesar dressing, served with garlic buttered flat-bread

Pumpkin Stuffed Tortellini Pasta (V) £13.95 Add Parmesan £14.95

Served with a Roasted Pepper Sauce, butternut crisps and an Italian olive & sundried tomato salad

Garlic & Herb Chicken cooked with Saffron, Lemon & Cashew Nuts (GF) £16.95

Served with spiced mayonnaise, pan-fried vegetables, new potatoes & dried lemon crisps

Herb Crusted Duck served with Cider & Roasted Apple Cassoulet (GF) £16.95

(Cassoulet: Haricot beans, sausage, bacon, pulled duck, root vegetables in an apple & cider sauce)

Louisiana Vegan Jambalaya (VG/GF) £13.95 Add Prawns (GF) £17.95

A medley of rice, Cajun spices, kidney beans, peppers & root vegetables topped with spring onion

Glazed Slow Cooked Short Rib of Beef with Fresh Horseradish (GF) £17.95

Served with winter vegetables & today's mashed 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

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

Indian Tikka with Vegetables (V/GF) £13.95 Indian Tikka Curry with Chicken £15.95

Served with poppadum, cucumber raita & mango chutney

Friday Specials

Battered Fish & Chips £13.95

Gluten Free Battered Fish & Chips (GF) £14.95

Battered Halloumi & Chips (V) £13.95

All served with tartare sauce & lemon