

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 hazel nuts

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

Homemade Red Onion Focaccia Bread (V can be served VG) £10

Aioli, smoked yogurt, olive oil & balsamic

Antipasti (Can be served GF) £16

Italian Cured Meats & Buffalo Mozzarella

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

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

MAINS

Beetroot & Goats Cheese Ravioli in a Truffle Butter Sauce (V can be served VG) £15

Balsamic roasted beetroot, toasted hazelnuts, goats 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

Honey 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

Lemon Tart (V) £7.50

Chantilly cream & blueberries

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, Sapphire Earl Grey, Green, Jasmine., Egyptian Mint, Darjeeling, Ceylon, Spiced Chai, Citrus Chamomile, Pomegranate, 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

