

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.

Sunday Lunch

We serve a traditional Sunday roast based on the one my mother cooked for my sister & I as children. This of course means quality meat from the local butcher, homemade Yorkshire pudding served with every meat, fruity stuffing, a good selection of vegetables & honey roasted parsnips, with cauliflower cheese being a must, tasty roast potatoes cooked in meat juices & rosemary from our garden, finished with chefs gravy. Of course the plate should be heaped with all of the above to give that full Sunday afternoon feeling, Enjoy!

Oregano Roasted Chicken

Thyme Roasted Rump of Beef

Rosemary Roasted Leg of Lamb

Honey & Mustard Roasted Gammon

Vegetarian Nut Roast (V)

Please be aware our Yorkshire puddings are cooked with eggs, cauliflower served with sauce, vegetables are cooked with butter, parsnips coated in honey & roast potatoes are cooked with a marmite, rosemary & rapeseed oil coating.

Please advise your waitress if this is not suitable for your dietary requirements

Vegan Nut Roast (VG)

Please be advised that we do not serve Yorkshire puddings with a vegan roast, cauliflower served without sauce, vegetables are cooked without butter, & roast potatoes are cooked with a marmite, rosemary & rapeseed oil coating.

Please advise your waitress if this is not suitable for your dietary requirements

Gluten Free Ingredients Roast (GF)

We offer roast lunches using gluten free ingredients but be aware they are made in a kitchen where we cook with normal gluten rich ingredients. Please be advised we do not serve Yorkshire pudding with this roast, stuffing is made with gluten free bread and cauliflower cheese is made with gluten free flour.

Please advise your waitress if this is not suitable for your dietary requirements

All choices subject to availability, be advised that we serve fresh produce that may sell out during busy periods.

Child £8.95 Senior £11.95 Medium £15.95 Large £17.95

Mixed Meat Roast (Beef, Lamb & Gammon)

Child £9.95 Senior £12.95 Medium £16.95 Large £18.95

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.