

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

Battered Gurnard Fingers & 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 Winter Soup with Oven Warm Bread £8.95

Please check the specials board for today's choice, can be served with gluten free bread (GF)

Autumn Figs with Warm Goats Cheese (V) £8.95

Drizzled with honey, served with rocket & walnuts

Today's Terrine with Baby Pickles £8.95

Served with chutney, toasted chia & poppy seed or gluten free bread (GF)

Venetian Style Scallops with Bacon £9.95

Drizzled with honey, lemon & garlic, topped with parsley and aged Parmesan

Canterbury Three Cheese Fondue (V) £10.95

Served with home cooked ham glazed in butter & brown sugar or vegetable crudité's; and chunks of rustic white & brown or gluten free bread (GF)

Sharing Mexican Nachos (V) £10.95

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

Steak Carpaccio Verona £11.95

Seared steak thinly sliced and seasoned with Italian herbs, truffle oil, sea salt & black pepper. Finished with sundried tomatoes, aged Parmesan & rocket leaves. Served rustic white & brown or gluten free bread (GF)

Sharing Deli Boards

Deli board size guide, meal for 1, starter for 2, nibble for 4

Mediterranean Bread Dipping Board (V) £14.95

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

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

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

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

A selection of gluten free bread and rolls.

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

Antipasti: Italian Parma Ham, Peppered Salami, Chorizo Sausage, Salami Sticks with a Selection of Mediterranean Cheeses £18.95

With Italian stuffed olives, sundried tomatoes, feta stuffed peppadews, sugar snap peas, tzatziki sauce, aioli sauce, Kentish extra virgin rapeseed oils, Aspell's apple balsamic vinegar, & chargrilled flatbread or gluten free bread (GF), decorated with toasted nuts & dried

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!

Thyme Roasted Rump of Beef

Sage Roasted Pork

Rosemary Roasted Leg of Lamb

Oregano Roasted Chicken Breast

Honey & Mustard Roasted Gammon

Braised Osso Bucco Veal £15.95

(Only available as medium size roast)

Vegetarian Mixed 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 and 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 Mixed 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, and 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

Children's £8.95 Small Seniors £11.95 Medium £14.95 Large £16.95

Mixed Beef, Lamb & Gammon Roast

Children's £9.95 Small Seniors £12.95 Medium £15.95 Large £17.95

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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.