

DINNER MENU

Our food ethos is simple.

We try to use British and Kent produce wherever possible, ensuring our menus are seasonal and showcase the best of local produce, whilst consciously controlling our carbon footprint.

Starters

Roast tomato & red pepper soup, mint pesto, spiced pumpkin seeds, focaccia (V) £9.50

Fresh Burrata, charred watermelon & heritage tomato salad, toasted pine nuts, Bloody Mary dressing (V) £14

Ham hock & pea terrine, pickled vegetables, mustard mayo, Offham watercress, toasted sourdough £13

Garden of England grilled asparagus, carrot & harissa hummus, Salsa Verde, toasted quinoa (Ve) £12

Smoked salmon, potato blini, lemon curd, pickled cucumber, horseradish crème fraiche, salmon caviar £15

Mains

Chargrilled 8oz ribeye steak, skin on fries, Portobello mushroom, roast plum tomato £35

Add a sauce £3.50

Peppercorn | Béarnaise | Chimichurri | Bone marrow gravy

Whitstable Bay Pale Ale battered haddock, skin on fries, mushy peas, crème fraiche tartar sauce, charred lemon £23

Classic 6oz Castle Burger, smoked streaky bacon, cheese, balsamic onion jam, gherkins, garlic mayonnaise, onion rings, coleslaw, skin on fries £23

British roast corn-fed chicken breast, charred hispi cabbage, Caesar dressing, Ashmore cheese, fine beans, croutons £24

Seared bream, marinated fennel & orange, crushed new potatoes, red pepper sauce, spring onion oil £26

Royal Gala apple glazed pork chop, bacon jus, apple compote, sautéed potato, tender stem, crispy sage £30

Roast cauliflower, crispy potato skins, pickled grapes, caramelised cauliflower puree, capers & mint oil (Ve) £18.50

Basil & ricotta tortellini, broad beans, cherry tomatoes, toasted pine nuts, slow roast tomato sauce (V) £23

Celebrate with a glass of English Sparkling wine!

Chapel Down Brut
Glass 125ml £10 | Bottle £55

Chapel Down Rose
Glass 125ml £11 | Bottle £65

Wildshark Supernova Brut
Glass 125ml £9.50 | Bottle £45

Whilst You Wait

Sourdough & focaccia
(V) £8.50

Spanish olives (V) £5.50

Sides

Mixed greens £5

Truffle parmesan fries £5

Side salad £5



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Castle View Restaurant

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day

Ve - Vegan | V - Vegetarian

AFTER DINNER

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Desserts

Dark Chocolate Mousse £11
candied orange, Hackney Gelato mango sorbetto,
toasted oats, chocolate shards (Ve)

Sticky Toffee Pudding £9
vanilla gelato or crème anglaise (V)

Frangipane Tart £9.25
crème anglaise

Local Cheese Selection £15
Chaucer, Ashmore, Kentish Blue, biscuits, quince (V)

Ask us about our Bespoke Castle Sundae

Made with award-winning Hackney Gelato,
crafted with milk from Goudhurst

Choose from six flavours of gelato, with a
sauce and two toppings of your choice

1 scoop £4.50 | 2 scoops £8 | 3 scoops £9.50
(V) (Ve available)

After Dinner Drinks

Amaretto Affogato £12
A scoop of Madagascan vanilla Hackney Gelato,
shot of hot espresso, amaretto

Liqueur Coffee £12
Jameson | Baileys | Spiced Rum | Cointreau

Baileys Espresso Martini £16
An enlivening combination of vodka, Baileys & espresso

Old Fashioned £14
A robust combination of Woodford Reserve malt whiskey and Angostura bitters
garnished with orange and served over ice

Baileys Hot Chocolate £9
A luxurious hot chocolate with Baileys liqueur

Tea £3
English Breakfast | Decaf Tea | Earl Grey | Red Berry | Camomile | Darjeeling | Green Tea | Green Tea with lemon

Workshop Coffee
Speciality coffee roasted to highlight sweetness and complexity, sourced from
dedicated producers from Brazil and Ethiopia
Single espresso £2.75 | Americano £3.75 | Cappuccino £3.95 | Double espresso £3.00 | Latte £3.75 | Mocha £4.00



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CHILDREN'S MENU

4oz Castle View Kid's Burger, peas & chips £7.50
Add cheese or bacon for £2

Chicken goujons, baked beans & chips £7.50

Tomato penne, cheese & garlic bread (V) £7.50



Colour me in!





THE BESPOKE CASTLE SUNDAE

Please fill in and return to your server

Table Number: _____

Gelato

- ☐ **1 scoop** £4.50 ☐ **2 scoops** £8
☐ **3 scoops** £9.50

- | | |
|--|--|
| ☐ Madagascan Vanilla | ☐ Sea Salted Caramel |
| ☐ Chocolate (Ve) | ☐ Ginger & Honey |
| ☐ Clotted Cream and Strawberry | ☐ Pistachio |

Sauces

Please choose 1 sauce

- ☐ Chocolate ☐ Toffee ☐ Raspberry

Additional sauces are £1 each

Toppings

Please choose 2 toppings

- | | |
|---------------------------------------|--------------------------------------|
| ☐ Oreo Crumb | ☐ Caramel Pieces |
| ☐ Chocolate Flake | ☐ Smarties |

Additional toppings are £1 each