

CASTLE VIEW RESTAURANT

WHILST YOU WAIT

Roasted Beetroot Hummus £6.75

glazed with Gruyère cheese crouton (V) 202 kcal

Spanish Olives £5.50

(Ve) 273 kcal

Warm Home Baked Sourdough £8.50

served with black garlic butter, olive oil and balsamic vinegar (V)

Celebrating a special occasion?

Toast with a glass of English sparkling wine from £9.50

STARTERS

Classic French Onion Soup £9.25

glazed with Gruyère cheese crouton (V) 320 kcal

Black Pepper and Kentish Honey Whipped Goats Cheese £10.00

served with pickled beetroot, ruby chard, focaccia crostini (V) 472 kcal

Hot Smoked Scottish Salmon Pavé £14.00

served with horseradish crème, pickled cucumber, fennel 224 kcal

Kentish Honey Baked Camembert £12.00

glazed with rosemary crackers (V) 505 kcal

Crispy Salt and Pepper Squid £10.75

served with chorizo and tomato salad, harissa yoghurt 482 kcal

Roasted Pumpkin, Cashew Nut and Lentil Pate £8.50

served with sourdough soldiers (Ve) 541 kcal

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

CASTLE VIEW RESTAURANT

MAINS

Crispy 10 Hour Braised Pork Belly £24.50

served with local burnt apple purée, creamed potatoes, buttered purple sprouting broccoli, crackling, Kentish Pip cider jus **667 kcal**

Maple Roasted Duck Breast £28.00

served with duck fat and thyme potato gratin, buttered spinach, roasted carrot purée, mulled plum jus **561 kcal**

Battered Fish £23.00

served with skin on fries, mushy peas, tartare sauce, lemon wedge **1171 kcal**

Crispy Butterbean, Spinach and Black Garlic Kiev £18.50

served with sundried tomato and red pepper stew, toasted pinenuts, basil (Ve) **801 kcal**

Pan Roasted South Coast Seabass Fillet £28.00

served with cauliflower purée, spinach gnocchi, artichokes, warm lemon and chive vinaigrette **850 kcal**

Salt Baked Celeriac, Walnut and Braised Leek Pie £18.50

served with puy lentil ragu, buttered kale, thyme gravy (Ve) **1025 kcal**

Chargrilled 8oz Ribeye Steak £35.00

served with garlic rubbed Portobello mushroom, confit cherry tomatoes, skin on fries, watercress, shallot salad **836 kcal**

add a sauce for £3.50: peppercorn **122 kcal** | garlic butter **102 kcal** | blue cheese and mushroom **140 kcal** | bone marrow gravy **270 kcal**

SIDES

Green Bean Lyonnaise 145 kcal | Creamed Potatoes 132 kcal |

Onion Rings 304 kcal | Truffle and Parmesan Fries 640 kcal

All £4.50 Each

DESSERTS

Toffee Apple Crumble £9.00

served with vanilla crème anglaise (V) **617 kcal**

White Chocolate and Passionfruit Cheesecake £9.50

served with passion fruit curd (V) **626 kcal**

Dark Chocolate Pot £8.75

served with cranberry and clementine compôte, Macadamia flapjack (Ve) **795 kcal**

Selection of British Cheese £13.00

served with artisan crackers, local chutney and celery (V) **339 kcal**

Amaretto Affogato £11

A scoop of Hackney Gelato drowned in a shot of hot espresso, with a splash of amaretto (V) **394 kcal**

Fancy an after dinner tippie?

Enjoy one of our handcrafted cocktails

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