

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.

Garden Bites

Spring savoury quiche, green leaf salad (V) £13.95

Baked potato, green leaf salad £9.95 with two toppings Coleslaw (Ve) | Tuna | Cheddar cheese (V) | Baked beans (Ve) Additional toppings £2

Mains

Lemon butterfly chicken, sautéed green beans & new potatoes £16.50

Fish and chips, mushy peas, tartare sauce & griddled lemon £16

Butternut squash tortellini, sage chilli garlic & roasted butternut squash (V) £16.50

Castle View mushroom & halloumi burger, hand cut slaw & fries (V) £16 (Ve available on request)

6oz Castle View burger, hand cut slaw & fries £16 Add cheese or bacon for £2

Salads

Caesar £12 baby gem lettuce, sourdough croutons, shaved parmesan, Caesar dressing (V)

Nicoise £12
mixed leaves, cherry tomatoes,
cucumber, olives, new potatoes,
green beans, lemon dressing,
soft boiled egg (V)
(Ve available on request)

add £6.50 Flaked tuna | halloumi (V) Lemon grilled chicken

Ploughman's £14
Gammon, cheddar, piccalilli,
chutney, salad & rustic baguette
(V available)

Sides £4.50

Fries (Ve)
Onion Rings (V)
Hummus & Pitta (V)

Green Salad (Ve)

Dine with us in the evening at Castle View Restaurant from 5:30pm No day visitor ticket required









Children's

4oz Castle View Kid's Burger, peas & chips £7.50

Chicken goujons, baked beans & chips £7.50

Tomato Penne, cheese & garlic bread £7.50





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Roasts

All served with roast potatoes, Yorkshire pudding, mixed root vegetables, braised red cabbage, green vegetables & gravy

Roast of the day £17.95

Roasted top side of beef £18.95

Vegetarian roast (V) £17.95

Mains

Butternut squash tortellini, sage chilli garlic & roasted butternut squash (V) £16.50

Fish and chips, mushy peas, tartare sauce & griddled lemon £16

Lemon butterfly chicken, sautéed green beans & new potatoes £16.50

Spring savoury quiche, green leaf salad (V) £13.95

Castle View mushroom & halloumi burger, hand cut slaw & fries (V) £16 (Ve available on request)

6oz Castle View burger, hand cut slaw & fries £16 Add cheese or bacon for £2

Salads

Caesar £12 baby gem lettuce, sourdough croutons, shaved parmesan, Caesar dressing (V)

Nicoise £12
mixed leaves, cherry tomatoes,
cucumber, olives, new potatoes,
green beans, lemon dressing,
soft boiled egg (V)
(Ve available on request)

add £6.50 Flaked tuna | Halloumi (V) Lemon grilled chicken

Sides £4.50

Fries (Ve)
Onion Rings (V)
Hummus & Pitta (V)
Green Salad (Ve)

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Children's

4oz Castle View Kid's Burger, peas & chips £7.50

Chicken goujons, baked beans & chips £7.50

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

Children's Roasts

All served with roast potatoes, Yorkshire pudding, mixed root vegetables, braised red cabbage, green vegetables & gravy

Roast of the day £9.95

Roasted topside of beef £10.95

Vegetarian roast (V) £9.75





DESSERT MENU



Desserts

Rhubarb and custard Eton mess (V) £9

Vegan chocolate pot (Ve) £9

Children's ice cream sundae (V) £3 Chocolate | Vanilla

Ask us about our **Bespoke Castle Sundae (V)**

Made with award-winning Hackney Gelato

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 (Ve available)

NEW! Workshop Coffee

Speciality coffee roasted to highlight sweetness and complexity, sourced from dedicated producers from Brazil and Ethiopia

Flat white £3.55 Single espresso £2.50

Americano £3.45 Double espresso £2.85

Cappuccino £3.55 Latte £3.55

Mocha £3.75 Iced latte £4.45



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. Adults need around 2000 Kcal a day