



THE CASTLE INN

Main Menu

Available Monday - Saturday from 11am

Nibbles

Baby Chorizo, honey & red wine reduction, bloomer **10**

Warm Cumberland Sausage Roll, caramelised red onion chutney **6**

Onion Bhajis, mango chutney, mint yoghurt, mustard seeds **V 6**

Gordal Olives Picante & Focaccia, pitted queen olives with chilli, aged balsamic, Arbequina EVO **Ve 10**

To Share

Charcuterie Board, Serrano ham, Milano salami, parmesan, pickles, roast peppers, olives, focaccia **19**

Baked Paysan Breton Camembert, candied walnuts, onion chutney, hot honey, toasted focaccia **V 16**

Fritto Misto, tempura black tiger prawns & anchovies, lemon sole goujons, crispy squid, lemon & saffron aioli, cauliflower, courgettes, tartare sauce **23**

Starters

Gambas Pil Pil, king prawns, shaved garlic, smoked paprika, red chilli, focaccia **10.5**

Sundried Tomato & Oregano Arancini, lemon & saffron aioli, parmesan **V 9**

Game Terrine, focaccia, spiced beetroot chutney **10**

***Texan Pork Ribs**, sticky tomato sauce & Henderson's relish, shredded scallions, kimchi **9.5**

Double Prawn Cocktail, Marie Rose with cognac, avocado, pomegranate, bloomer **11**

Croquetas, Yellison Farm goat's cheese, chilli jam, candied walnuts **V 11.5**

Sweet Potato & Coconut Soup, rosemary & cumin infused coconut milk, chilli oil, focaccia **Ve 7**

Mains

Spicy Chorizo & King Prawn Linguine, white wine & blistered cherry tomatoes, with a kick of red chilli **20**

Sweet Potato & Peanut Curry, spinach, coconut milk, jasmine rice (add chicken +4.0/king prawns +5.0) **Ve 17**

***Texan Pork Ribs**, sticky tomato sauce & Henderson's relish, shredded scallions, kimchi, fries **23**

Braised Herb Fed Chicken, Smoked Yorkshire Bacon and Leek Pie, champ mash, balsamic onion gravy **19**

Line Caught Beer Battered Haddock & Chips, triple cooked chips, minty mushy peas, house tartare **18**

Fish Pie, salmon, prawns, smoked haddock, cheesy mash, tenderstem broccoli **21**

8oz Rib Eye Steak, fries, confit tomato, mushroom (add pan roast king prawns +5.0) **29**

Choose a sauce: salsa verde, green peppercorn, shrimp butter

Beef Burger, 8oz chuck & brisket patties, Monterey Jack, brioche, fries, chilli jam mayo (add bacon +1.75) **18**

Spiced Broad Bean, Pea & Spinach Burger, brioche, fries, pickles, mint yoghurt, mango chutney **Ve 16**

Salads

Crispy Chilli Beef, chopped Asian salad, coriander, red chilli, sweet chilli, mirin & soy dressing **19**

Chargrilled Chicken Caesar, crunchy gem lettuce, croutons, creamy dressing, crispy ham **16.5**

Buddha Bowl, hummus, avocado, pumpkin seed, chopped salad, pomegranate, feta (add grilled chicken +4.0/halloumi +4.0) **V 14**

*50p / £1 donation to Sands Memory Garden which supports bereaved parents in Yorkshire who've sadly lost a baby.
The garden was created by Kate Breen, and the ribs recipe created by her Texan Mum! You all helped raise over a £1000 last year

Pizzas

Margherita, thin & crisp sourdough, San Marzano tomato sauce, mozzarella, fresh basil **V 14**

Additional pizza toppings

Milano salami, Chicken, Serrano ham, blue cheese, chilli jam +2.0 each

Mushrooms, red onion, tomato, red peppers +1.0 each

Brunch - Served 11-5pm

Buttermilk Fried Chicken & Waffle, hot honey, kimchi, cashews, fried egg **15**

Turkish Eggs, whipped yoghurt, Aleppo pepper, courgette, pumpkin seeds, grilled flatbread **V 12**

Wild Mushrooms on Toasted Bloomer, miso butter (add bacon +1.75/poached egg +1.0) **V 12**

Avocado & Halloumi, peas, pumpkin seeds, grilled flatbread **V 14**

(add bacon +1.75/poached egg +1.0)

Steak Sandwich, horseradish crème fraîche, rocket, veal jus, with fries or salad **16**

Smoked Haddock & Cheese Fishcake, lemon-buttered tenderstem broccoli, poached egg **13**

Sides

Skinny Fries **VE 4**

Triple Cooked Chips **VE 4**

Buttered Baby Potatoes **V 5**

Braised, Spiced Red Cabbage **Ve 3**

Tenderstem Broccoli, salsa verde **3.5**

Green Salad, avocado & cucumber,
lemon & garlic dressing **Ve 4**

Puddings

Caramelised Banana Split, Swiss chocolate sauce, Chantilly cream, ice cream **9**

Apple & Berry Crumble, Bramley apples, forest fruits, crunchy oat topping, vanilla ice cream **8.5**

Sticky Stem Ginger Pudding, clotted cream ice cream **10**

Chocolate Brownie, brandy chocolate sauce, salted caramel ice cream **8**

Yorvale Ice Cream & Sorbets, choose 3 scoops from 7 flavours **6.5**

Yorkshire Flatcap Brie & Lilibet Blue, chilli jam, grapes, crackers **8**

Yorkshire Affogato, Filey Bay Whisky cream, Lonton coffee, Yorvale vanilla ice cream **9**

Espresso Martini, Bonomi Vodka, Thomas Green's Coffee Liqueur, Cold Brew Coffee **10**

Hot Drink & Mini Brownie, choice of hot drink **8**

Sundays

Our menu includes chicken, pork, lamb, & beef roasts as well as salads & fish dishes

Breakfast

Monday to Friday: 7.30am – 11am, Saturday: 8am – 11am, Sunday: 8am – 10am

We source most of our ingredients from Yorkshire suppliers including:

Cheese - Cryer & Stott, Allerton Bywater; Ice Cream - Yorvale, Acaster Malbis; Seafood - My Fish Company; Pork
- West Moor Farm, Easingwold; Butchery - Sykes House Farm, Wetherby; Coffee - Lonton Coffee Co.

Weddings, Events & Special Occasions

Let us take care of your special day.

Contact our wedding & events planner, Georgia to start the planning process:

contact@malvern-events.com / 07719 532079

Service Charge

We add a discretionary 10% service charge to all tables. 100% of gratuities go to our team.

Allergens & Special Requests

Please alert us to any allergies or dietary requirement information, A full allergen matrix can be provided.

Some of our dishes can be made meat-free - feel free to ask if your favourite dish can be adjusted

V - Vegetarian **Ve** - Vegan

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Book online at www.thecastleinnharrogate.com