

The Castle Inn

01580 830330

Starters

Homemade soup of the day served with crusty bread £6.50

Korean chicken wings with a Korean bbq dip £7

Haddock and cheddar fishcakes with a tomato and black olive salsa £7

Beetroot falafel pitta with a ras el hanout spiced dressing £7 (vegan)

Honey, garlic and thyme baked camembert with crusty bread and spiced tomato chutney £8 (v)

MAINS

Wookie hole cheddar ploughman's with crusty bread, pickles and coleslaw £13 (v)

Charcuterie board selection of meats, manchego, cornichons, olives and crusty bread £14

Beer battered fish, chips, peas and homemade tartare sauce £13.50

Homemade steak burger topped with mature cheddar, homemade burger relish and red onion marmalade served in a toasted bun with lettuce, gherkin, tomato and served with chips £13.50

Vegan burger topped with vegan cheese, siracha mayo and red onion marmalade in a toasted bun with lettuce, gherkin, tomato and served with chips £12.50

Vegan macaroni cheese spinach, mushroom and truffle with a crispy onion topping and garlic bread £12 (vegan)

Pan fried chicken breast with a pea, parmesan and asparagus risotto £14

Crispy ham hock with a honey and grain mustard glaze with chips and a fried egg £13

Macaroni cheese crab and spring onion with a crispy onion topping and garlic bread £14

Chilli nachos beef chilli with cheesy nachos, guacamole, sour cream, salsa and jalapenos £12

Vegan/Veggie chilli with cheesy nachos, guacamole, tomato salsa, and jalapenos £11

Pan fried seabass fillet truffle gratin potatoes, purple sprouting broccoli and a mussel cream £15

Sandwiches

Bacon cheddar and chilli jam toastie with salad and homemade coleslaw £8

Halloumi and roasted red pepper baguette with salad and homemade coleslaw £8 (v)

Crispy tofu bao buns with salad and a katsu curry mayo £8 (vegan)

SIDES

Garlic bread £3.50, **Cheesy garlic bread** £4, **Chips** £4, **Cheesy chips** £4.50

CHILDRENS

Mini battered fish chips and peas £7

Mac and cheese and garlic bread £7 (v)

Cheeseburger and chips £7

Vegan chilli nachos, guacamole, tomato salsa, cheesy nachos £7 (vegan)

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £6

Vegan chocolate brownie with chocolate sauce and salted caramel ice cream £6 (Vegan)

Panotonne bread and butter pudding with crème anglaise £6

Raspberry ripple and vanilla ice cream cheesecake £6

Cheese and biscuits with fruit and chutney £8

Selection of ice creams vanilla, strawberry or honeycomb £1.75 per scoop

Vegan ice creams, Vanilla, salted caramel £2.25 per scoop

Please inform us of any special dietary requirements or allergens before ordering.

We are happy to provide you with allergen guidelines for all our menu items but due to the nature of our kitchen and the process used by our suppliers we cannot guarantee a 100% allergen free environment.

(v= Vegetarian N= Nuts)

DRINKS

Draft

Birra Moretti, Spitfire Lager
Whitstable Pale Ale
Orchard View Cider, Guinness

Wine

White; Sauvignon Blanc, Chardonnay, Picpoul
Red; Shiraz, Pinot Noir, Malbec
Rose; Pinot Grigio, Rioja
Sparkling; White or Rose Prosecco

Bottled Lagers and Ales

Sol, Peroni (gluten free option available)
Heineken (non alcoholic)
Spitfire Ale, Whitstable Ruby Ale, Masterbrew, Spitfire Gold
Nanny State (non alcoholic)

Bottled Ciders

Bulmers
Old Moat- Berry and Cherry, Kiwi and lime, Pineapple and Raspberry,

Soft Drinks

Coke, Diet Coke, Lemonade, Ginger Beer, Apple and Mango juice, Apple and Raspberry juice, Orange and Passion Fruit juice, Orange juice, Pineapple juice, Appletiser, Cranberry, Sparkling Elderflower, Capri Sun – Orange or Blackcurrant, Water- Still or Sparkling

Spirits

Gin, Vodka, Archers, Pimm's, Southern comfort, Whiskey, Brandy, Bacardi, Rum, Jack Daniels, Spiced Rum

Mixers

Tonic, Slimline Tonic Mediterranean

Hot Drinks

Latte, Cappuccino, Americano, Variety of Teas, Hot Chocolate