

# THE CASTLE INN

## Sunday Menu

### Nibbles

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

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

**Onion Bhajis**, mint yoghurt **Ve 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, pomegranate, onion chutney, toasted focaccia **V 16**

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

### Starters

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

**Mozzarella Arancini**, lemon & saffron aioli, parmesan **V 9**

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

**Double Prawn Cocktail**, Marie Rose with cognac, avocado, pomegranate, bread & butter **11**

**Croquetas**, Yellison Farm Goats cheese, chilli jam, candied walnuts **V 11.5**

**Sweet Potato & Coconut Soup**, chilli oil, focaccia, **Ve 7**

### Mains

Roasts all served with Yorkshire pudding, apricot & pork stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like

**Three Meat Medley**, hand carved beef, pork, chicken, two Yorkshire puddings & crackling **24.5**

**Salt Roasted Loin of Pork**, crackling **19**

**Boneless Leg of Lamb**, roasted 'pink' **24**

**Corn-Fed Chicken Breast**, slowly roasted on the bone **20**

**Top Rump of Beef**, roasted 'pink' **22**

**Puy Lentil & Cashew Nut Roast**, vegan sage gravy **V 16**

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

### Sides

**Skinny Fries** **Ve 4**

**Triple Cooked Chips** **Ve 4**

**Cauliflower Cheese** **V 5.5**

**Pigs in Blankets** **5.5**

**Spiced Red Cabbage** **Ve 3**

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

### 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 chicken or halloumi £4) **V 14**

35 High Street | Spofforth | HG3 1BQ

01937 590 200 | [contact@thecastleinnharrogate.com](mailto:contact@thecastleinnharrogate.com)

Book online at [www.thecastleinnharrogate.com](http://www.thecastleinnharrogate.com)

# THE CASTLE INN

## 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**  
**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**

## Specials

We offer a selection of seasonal specials along side our a la carte menu, please ask a member of the team for more information

**V - Vegetarian    VE - Vegan**

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

## Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival,  
full allergen matrix can be provided on request

## Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning process today:  
[contact@malvern-events.com](mailto:contact@malvern-events.com) / 07719 532079

## Breakfast

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

## We source most of our ingredients from local Yorkshire importers including:

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

## Service Charge

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