

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, 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, 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**

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

Game Terrine, warm 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, bread & butter **11**

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

Sweet Potato & Coconut Soup, chilli oil, focaccia, butter **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 **18.5**

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

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

Choose a sauce: Salsa Verde, Peppercorn, Shrimp Butter

Beef Burger, 8oz chuck & brisket patties, MontereyJack, brioche, fries, chilli jam mayo (add bacon +1.75) **18.5**

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 chicken or halloumi £4) **V 14**

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

**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*

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 **V 12**
Avocado & Halloumi, peas, pumpkin seeds, grilled flatbread **V 14**
Add bacon 1.75 or a poached egg 1.0
Steak Sandwich, horseradish creme fraiche, rocket, veal jus, fries or salad **16**
Smoked Haddock & Cheese Fishcake, lemon buttered tenderstem broccoli, poached egg **13**

Pizzas

Thin & crisp sourdough, San Marzano tomato sauce, mozzarella

Margherita, mozzarella, fresh basil **V 14**

Additional pizza toppings

Salami, Serrano Ham, Chicken, Blue Cheese, Chilli Jam **+2.0 each**

Mushrooms, Red Onion, Tomato, Red Peppers **+1.0 each**

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**
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

Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning your special day:
contact@malvern-events.com / 07719 532079

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, Lonton

Service Charge

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

Allergens & Special Requests, V - Vegetarian Ve - Vegan

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

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