

# THE CASTLE

PUB · ORANGERY · HOTEL

# FATHER'S DAY MENU

2 COURSES FOR £32 | 3 COURSES FOR £37.50

## Starters

**Chargrilled Black Tiger Prawns** doused in herb butter on the grill, served with lemon aioli, focaccia

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

**White Onion Soup** bread & herb butter V

**Chicken Liver Parfait** apple, ale and sultana chutney, toasted focaccia

**Sundried Tomato & Mozzarella Arancini** lemon aioli, parmesan V

**Chargrilled Yellowfin Tuna** chilli, lime & avocado salsa

**Prawn Cocktail** North Atlantic prawns, Marie Rose, avocado, pomegranate, bloomer

## Roasts

**Yorkshire Roast** hand carved beef, pork, chicken, Yorkshire pudding & crackling (+£2 supplement)

**Salt Roasted Loin of Pork**, crackling

**Roast English Rose Turkey** glazed gammon, pig in blanket, bread sauce

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

**Slow Roast Chicken Supreme**, roasted on the bone

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

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

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.

## Mains & Salads

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

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

**Sweet Potato & Peanut Curry** kalonji seed naan, mango chutney, cucumber & mint riata

**Chargrilled Chicken Caesar**

lemon & herb marinated chicken breast, crunchy gem lettuce, croutons, creamy dressing, crispy ham

**20oz Cote du Boeuf for 2 to share**

Bernaise sauce, triple cooked chips, green salad, tenderstem broccoli (+£25 supplement)

## Sides

**Skinny Fries** VE 4

**Triple Cooked Chips** VE 4

**Pigs in Blankets** 5.5

**Cauliflower Cheese** V 5.5

**Braised, Spiced Red Cabbage** VE 3

**Green Salad, avocado & cucumber, lemon & garlic dressing** VE 3.5

## Desserts

**Strawberry & Prosecco Roulade** strawberry ice cream

**Rhubarb & Custard Cheesecake** vanilla ice cream

**Chocolate & Peanut Arctic Roll Stack** peanut crunch, vanilla ice cream, Swiss chocolate sauce, butterscotch sauce

**BBQ Cinnamon Soaked Pineapple** coconut ice cream, marachino cherries

**Bramley Apple & Berry Crumble** crunchy oat topping, custard

**Chocolate Brownie** Swiss chocolate sauce, salted caramel ice cream

**Yorvale Ice Creams & Sorbets** choose 3 scoops from 7 flavours

**Cheese Plate** Hartington Blue, Cornish Brie, Cranberry Wensleydale, chilli jam, sourdough crackers

Please inform our team of any allergies upon ordering.

## Wines



175ML

<b>Bodega Classica Hacienda Lopez De Haro Crianza Rioja</b> <i>Spain 13.5%</i> perfect with our Yorkshire Roast	10.1
<b>Short Mile Bay Chardonnay</b> <i>Australia 13.0%</i> perfect with our Roast Chicken	8.0
<b>Domaine De Montmarin Viognier</b> <i>France 13.0%</i> perfect with our Roast Turkey	9.3
<b>Odd Lot Pinot Noir</b> <i>USA 13.5%</i> perfect with our Roast Pork	9.1
<b>Nieto Senetiner Malbec</b> <i>Argentina 12.5%</i> perfect with our Roast Beef	9.6
<b>Origen Classic Merlot</b> <i>Chile 13.0%</i> perfect with our Nut Roast	8.0
<b>Pinot Grigio La Delfina</b> <i>Italy 10.5%</i> perfect with our Fish & Chips	7.5
<b>Franschhoek Clubhouse Rose</b> <i>South Africa 12.5%</i> perfect with our Sweet Potato Curry	9.1
<b>Piquepoul Rose Foncalieu</b> <i>France 13.0%</i> perfect with our Chicken Caesar Salad	9.6

*Also available by the bottle. Please see our separate wine menu*

### Hot Drinks

**Cappuccino 4.0**

**Latté 4.0**

**Freshly Ground Americano 4.0**

**Espresso 3.5**

**Macchiato 4.0**

**Flat White 4.0**

**Mocha 4.0**

**Real Hot Chocolate 4.0**

**Fresh Mint Tea 3.5**

**Yorkshire Tea 3.5**

**Brew co Fruit & Herbal Teas 3.5**

**Iced Latte 4.5**

### Weddings, Events & Special Occasions

Our in-house events team, Malvern Events specialise in creating unforgettable celebrations with personal flair and professionalism.

Whether you're planning a wedding, intimate gathering or a large-scale celebration, we bring passion, creativity, and meticulous attention to detail to every event – don't hesitate to contact Georgia or Rachael today.

[contact@malvern-events.com](mailto:contact@malvern-events.com) / 01423 222708

[malvern-events.com](http://malvern-events.com)



### Father's Day Deposit

We require £10 per person, non-refundable deposit for all bookings

### Opening Times

#### Breakfast:

Monday to Friday: 7.30am – 11am

Saturday: 8am – 11am

Sunday: 8am – 10am

#### A La Carte:

Monday – Saturday: 11am – 8.30pm

Sunday: 12pm – 7.30pm

#### Bar:

Monday – Saturday: 11am – 11pm

Sunday: 11.30am – 10.30pm

### Allergens & Special Requests

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

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

### Our Summer Firecage Barbeque

Starting from Easter weekend, we will run Thursday to Sunday, every week, midday to sunset, forecast permitting. As always, choose your BBQ dishes from the menu at the table and our pitmaster will prepare your plate. Because the BBQ and the main kitchen will operate separately, the BBQ dishes may come out at different times to the kitchen items, however we will always endeavour to deliver your food at the same time.

The Castle, 35 High Street, Spofforth, HG3 1BQ

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



The Castle is part of



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