

THE CASTLE INN

Winter Celebration Menu

2 COURSES - £30 3 COURSES - £35

AVAILABLE MONDAY - SATURDAY

Starters

Croquetas,

Yellison Farm goat's cheese, chilli jam, candied walnuts [Gl, Mi, Nu*] V

Soup of the Day,

warm rosemary focaccia, herb butter [Gl*, Mi*] V

Prawn Cocktail,

North Atlantic prawns, Marie Rose, avocado, pomegranate, bloomer [Gl*, Cr, Eg, Fi, Mi*, Mu, Su]

Wild Mushrooms on Toasted Bloomer,

miso butter [Gl, Mi] V

Mains

Dry Aged Angus Flat Iron Steak (4.0 supplement),

charred baby potatoes, tenderstem, salsa verde

Beef Burger,

chuck & brisket patty, Monterey Jack, brioche, skin on fries [Gl*, Eg*, Mi*]

Sweet Potato & Peanut Curry,

kalonji seed naan, mango chutney, mint yoghurt (add chicken +4.0/beef +6.0) Ve
[Gl, Pn, Se, So, Su]

Chilli Beef Salad,

chopped Asian salad, coriander, red chilli, sweet chilli, mirin & soy dressing [Gl, Fi, Mi, Pn*, Se, So, Su]

Fish Pie,

haddock, smoked salmon, prawns, cheddar mash, tenderstem broccoli [Fi, Cr, Mi, Su]

Puddings

Caramelised Banana Split,

chocolate, vanilla & strawberry ice cream, Swiss chocolate sauce [Mi]

Sticky Toffee Pudding,

butterscotch sauce, vanilla ice cream [Gl, Eg, Mi]

Chocolate Brownie,

Swiss chocolate sauce, salted caramel ice cream (Ve & Gl free available on request) [Gl, Eg, Mi, So]

Cheese Plate, Hartington Blue, Cornish Brie, Eh up Yorkshire Cheddar,

chilli jam, sourdough crackers [Gl*, Mi, Su]

35 High Street | Spofforth | HG3 1BQ

01937 590 200 | contact@thecastleinnharrogate.com

Book online at www.thecastleinnharrogate.com

THE CASTLE INN

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

Pork - West Moor Farm, Easingwold

Butchery - Sykes House Farm, Wetherby

Coffee - Lonton Coffee Company, Lonton

Allergens & Special Requests

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

Allergen Key: Ce Celery · Gl Gluten · Cr Crustaceans · Eg Eggs · Fi Fish · Lu Lupin · Mi Milk · Mo Molluscs · Mu Mustard · Nu Nuts · Pn Peanuts · Se Sesame · So Soya · Su Sulphites (* = removable on request)

Planning a special occasion?

Celebrate in style - whether it's a wedding, milestone celebration or something completely bespoke, our events team would love the opportunity to bring your vision to life.

Looking for a relaxed meeting space?

Get your team out of the office more often – we have a number of private meeting rooms in our venues, get in touch with our events team to view our corporate brochure.

Contact Georgia, Rachael & the Malvern Events team to chat further:
contact@malvern-events.com | 01423 222708

Large party bookings

To enquire about tables of 10 or more, please e-mail the pub team directly on
contact@thecastleinnharrogate.com | 01937 590200

Pre-orders & deposits

A £10pp deposit and menu pre-order is required for tables of 10 or more – the booking will not be full secured until the non-refundable booking deposit is received. The pre-order must then be submitted no later than 7 days prior.

Table Wine

Please don't hesitate to get in touch for a copy of our current wine list in order to pre-order the perfect pairing. The team will have this ready on your table when you arrive

Service Charge

Please note, we add a discretionary 10% service charge onto all bills, this is chargeable on the day. 100% of this service charge and any other gratuities are received by our team

ANPR

Don't forget, we have an ANPR camera system in use in our car park, please ensure you register your vehicle registration on arrival to avoid any potential charges.

Please ask a staff member for assistance with this process if required

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