

THE CASTLE INN

Festive Mon-Sat Menu

Available Monday – Saturday from 11am • Festive 2026

Bar Snacks

Choose 3 for 15 or 5 for 20

- Charcuterie Snack Plate**, Serrano ham, Milano salami, shaved parmesan **6**
- Crispy Halloumi**, green salsa **V 6**
- Voakes Sausage Roll**, balsamic red onion chutney **6**
- Beer Battered Onion Rings**, BBQ sauce **6**
- Pigs in Blankets in Fritters**, cranberry & orange relish **6**
- Warm Rosemary & Sea Salt Focaccia**, herb butter **V 6**
- Onion Bhajis**, mango chutney, mint yoghurt **Ve 6**
- Gordal Olives Picante**, pitted queen olives with chilli **Ve 6**
- Loaded Festive Fries**, cranberry & orange relish, crispy bacon, parmesan **6**

To Share

- Box Baked Paysan Camembert**, cranberry & orange relish, candied walnuts, toasted focaccia **18**
- Charcuterie Board**, Serrano ham, Milano salami, parmesan, pickles, roast peppers, olives, focaccia **16**

Appetisers

- Prawn Cocktail**, North Atlantic prawns, Marie Rose, avocado, pomegranate, bloomer **9.5**
- Smoked Haddock Kedgeree Fishcake**, mango sauce, shaved fennel and apple salad, lime yoghurt **10.5**
- Pea & Mozzarella Bruschetta**, crushed minted peas, torn buffalo mozzarella and a green herby dressing **V 8.5**
- Beetroot Hummus**, roast butternut squash & beetroot, focaccia, toasted hazelnuts, black sesame and dill **Ve 8**
- Roast Butternut Squash & Coconut Soup**, toasted almonds, focaccia **Ve 7**
- Wild Boar & Prune Terrine**, warm focaccia, red onion chutney **10**
- Gambas Pil Pil**, king prawns, shaved garlic, smoked paprika, red chilli, bread for dipping **9**

Meat

- Hand Carved English Rose Turkey**, pork & cranberry stuffing, roast potatoes, cranberry sauce, honey glazed carrots & parsnips, cranberry gravy **22**
- Dry Aged Angus Flat Iron Steak**, charred baby potatoes, tenderstem, salsa verde (peppercorn sauce +3) **25**
- Beetroot-Glazed Shin of Angus Beef**, mashed potato with sautéed chanterelle mushrooms **24**
- Turkey, Chestnut, Bacon & Cranberry Pie**, champ mash, honey-roasted root vegetables, cranberry gravy **20**
- Cranberry, Bacon & Brie Burger**, chuck & brisket patty, smoked bacon, cranberry sauce, skin on fries **20**
- 8oz Gammon Steak**, free range egg, triple cooked chips, confit tomato **16**

Fish

- Pan Roast Salmon Fillet**, mussels, tenderstem, warm tartar sauce **22**
- Festive Beer Battered Haddock & Chips**, triple cooked chips, mushy peas, tartare sauce **18.5**
- Wholetail Scampi**, skin on fries, tartare sauce **14**
- Spicy Chorizo & King Prawn Linguine**, white wine, blistered cherry tomatoes and red chilli **20**

Mains

- Wild Mushroom & Guinness Pie**, wild mushrooms braised deep and dark in Guinness, crisp shortcrust and flaky puff pastry, charred baby potatoes, roasted root vegetables, caramelised red onion gravy **Ve 19**
- Cranberry, Puy Lentil & Cashew Wellington**, wrapped in golden puff pastry, served with crispy roast potatoes, roasted carrots and a rich cranberry gravy **V 18**
- Spiced Sweetcorn, Chickpea & Spinach Burger**, brioche, fries, pickles, mint yoghurt, mango chutney **Ve 16**

Allergens & Special Requests

Please alert us to any allergies or dietary requirement information. A full allergen matrix can be provided.
Some of our dishes can be made meat-free - feel free to ask if your favourite dish can be adjusted.

V - Vegetarian Ve - Vegan

Salads

- Buddha Bowl**, hummus, avocado, crunchy chickpeas, leaves, pomegranate, halloumi (add chicken 4) **16**
Crispy Chilli Beef, chopped Asian salad, coriander, red chilli, sweet chilli, mirin & soy dressing **19**
Chicken Caesar, lemon & herb marinated chicken thigh, croutons, garlic & parmesan dressing, crispy ham **16.5**

Pizzas

Margherita, thin & crisp sourdough, San Marzano tomato sauce, mozzarella, fresh basil V **14**

Additional pizza toppings

Milano Salami, pepperoni, Serrano ham, chilli jam **+2 each**

Mushrooms, red onion, tomato, red peppers **+1 each**

Sides

Skin on Fries, Ve **4**

Triple Cooked Chips, Ve **4**

Baby Potatoes, V **4**

Tenderstem Broccoli, V **3**

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

Pigs in Blankets **5.5**

Peppercorn Sauce, V **3**

Brussels Sprouts, V **3.5**

Sandwiches

11.00–17.00 - Served with a choice of fries or salad.

Roast Turkey, Stuffing & Cranberry Sandwich, cranberry gravy **14**

Halloumi & Red Pepper Sandwich, tomato, gem lettuce, cranberry & orange relish **14**

Fish Butty, tartare sauce & minty mushy peas **14**

Prawn & Avocado Sandwich, Juicy prawns, crisp gem lettuce, Marie Rose **15**

Desserts

Christmas Pudding, brandy custard, ice cream **9**

Chocolate Brownie, Swiss chocolate sauce, salted caramel ice cream **8**

Festive Crème Brûlée, winter-spiced custard, crackling caramel crust, buttery shortbread on the side **7**

Raspberry & Hazelnut Roulade, soft, rolled meringue filled with whipped cream and homemade raspberry sauce, topped with toasted nibbed hazelnuts, fresh raspberries, coulis and clotted cream ice cream **8.5**

Morello Cherry Blondie, fudgy white chocolate blondie, whole sour morello cherries, white chocolate chips, freeze-dried cherry dust, cherry swirl ice cream **8**

Bramley Apple & Berry Crumble, crunchy oat topping, custard **9**

Yorvale Ice Creams & Sorbets, choose 3 scoops from 7 flavours **6.5**

Cheese Plate, Hartington Blue, Cornish Brie & Ey' Up Cheddar, chilli jam, sourdough crackers **10**

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, turkey, & beef roasts as well as salad & fish dishes

Breakfast

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

See our website for late December exceptions

We source most of our ingredients from Yorkshire suppliers including:

Cheese - Cryer & Stott, Allerton Bywater; Ice Cream - Yorvale, Acaster Malbis; Seafood - My Fish Company;
Pork - West Moor Farm, Easingwold; Bread - Bakeri Baltzersen, Harrogate;
Butchery - Sykes House Farm, Wetherby; Coffee - Lonton Coffee Co.

Weddings, Events & Special Occasions

Let us take care of your special day.

Contact our wedding & events planner Georgia, to start the planning process:

contact@malvern-events.com / 07719 532079

Service Charge

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

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Book online at www.thecastleinnharrogate.com