

THE CASTLE INN

Festive Sunday Menu

Available Sundays · 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

Roasts

Roasts all served with Yorkshire pudding, pork & cranberry stuffing, seasonal greens, honey & mustard roast root vegetables, balsamic roasted red onion, as many roast potatoes and as much gravy as you like.

Slow Roast Chicken Supreme, roasted on the bone 20

Top Rump of Beef 22

Roast English Rose Turkey, hand carved turkey supreme, cranberry sauce 22

Salt Roasted Loin of Pork, crackling 19

Yorkshire Roast, hand carved beef, pork, chicken, Yorkshire pudding & crackling 26.50

Cranberry, Puy Lentil & Cashew Nut Roast Ve 16

Mains & Salads

Line Caught Beer Battered Haddock & Chips, triple cooked chips, mushy peas, tartare sauce 18.5

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

Chargrilled Chicken Caesar, lemon & herb marinated chicken thigh, crunchy gem lettuce, croutons, creamy dressing, crispy ham 16.50

Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival. 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

Pizzas

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

Additional pizza toppings

Milano salami, pepperoni, prawns, Serrano ham +2 each

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

Sides

Skin on Fries, Ve 4

Triple Cooked Chips, Ve 4

Pigs in Blankets 5.50

Cauliflower Cheese, V 5.50

Braised Spiced Red Cabbage, Ve 3

Green Salad, avocado & cucumber, lemon & garlic dressing Ve **3.50**

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, hand-rolled meringue filled with whipped cream and homemade raspberry sauce, topped with toasted 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**

Specials

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

Breakfast

Full Breakfast Menu served from 7:30am (8am Sundays), sourced from Sykes House Farm.

Open from 7:30am daily. Bacon & sausage sandwiches available on Sundays.

We source most of our ingredients from Yorkshire suppliers including:

Cheese - Cryer & Stott, Allerton Bywater; Ice Cream - Yorvale, Acaster Malbis; Seafood - Taylor Seafoods;

Pork - West Moor Farm, Easingwold; Bread - Bakeri Baltzersen, Harrogate;

Butchery - Sykes House Farm, Wetherby; Coffee - Lonton Coffee Co.

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?

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

Service Charge

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

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