

Sunday Menu

Nibbles

Gordal Olives Ve 5 Garlic Pizzette (add cheese 1) V 9 Warm Sausage Roll, red onion chutney 6 Honey Glazed Chorizo 9.5

Charcuterie Board, salami, serrano, chorizo, pickles, bread & a 125ml Wine** 15 ** Pint of Leeds Pale or Amstel / 125ml Prosecco, Verdejo, Tempranillo or Parini Rose

Starters

Chicken Liver Parfait, red onion chutney, toast 11 Baked Goats Cheese, pepper jam, walnuts, bread V 9 Beetroot & Orange Cured Salmon, frisée, lime dressing, dill crème fraiche 9.5 Crispy Fried Squid, chilli & sesame dip 11 Roast Beetroot, Plum & Pecan Salad, pomegranate vinaigrette VE 8

Mains

Roasts all served with our giant homemade Yorkshire pudding, stuffing, tenderstem broccoli, roast carrots, bottomless roasted potatoes and gravy

Salt Roasted Loin of Pork, crackling 18 Corn Fed Chicken Breast, slowly roasted on the bone 19 Boneless Leg of Lamb, roasted 'pink' 22.5 Sirloin of Beef, roasted 'pink' 21 Puy Lentil & Cashew Nut, vegan sage gravy V 15 Farmyard Feast, hand carved beef, pork, and chicken breast, two Yorkies and crackling 23.5 Beer Battered Haddock & Chips, minted mushy peas, tartare sauce 16.5

Sides to Share

Skinny Fries 4Triple Cooked Chips 5Spiced Red Cabbage 3Side Salad 4Pot of Crackling 3.5Cauliflower Cheese 5.5Pigs in Blankets 5.5

Salads

Roast Beetroot, Plum & Pecan, pomegranate vinaigrette VE 14 Haddock & Kale Fishcake, lemon aioli, cucumber & tomato salad 15

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Crispy Duck, watercress, coriander & radish. Ginger & lemongrass dressing 18

 Pizzas thin and crisp sourdough, mozzarella Salami, chilli flakes 14.5
Mushroom, Serrano ham 14
Chicken, red peppers, sweet chilli 12
Pearl Mozzarella, basil, yellow pepper sauce V 12
Chicken & Rocket with pesto sauce 13
Margherita, mozzarella, basil oil V 11
Add additional topping to your Margherita 2

Desserts

Chocolate Brownie, chocolate orange ice cream V 8 Apple, Blackberry & Cranberry Crumble, custard 9 Creme Brûlée 5

Ice Creams & Sorbets Choose 3 scoops from 7 flavours V 6.5 Espresso Affogato, with a shot of Amaretto, Baileys or Pedro X 9 Espresso Martini, Lonton Coffee, Vanilla Vodka, Kahlua 10 Mini Brownie & a hot drink 8.5 Lemon Affogato, Slingsby Marmalade and lemon sorbet 6.5 Flat Capper Brie, Lilibet Blue, Lincolnshire Poacher, crackers with chutney and grapes 6/8/10

We source most of our ingredients from Yorkshire and from local importers including:

Cheese - Cryer & Stott, Allerton Bywater Pork - West Moor Farm, Easingwold Ice Cream- Yorvale, Acaster Malbis Seafood - MyFish Company Butchery - Sykes House Farm, Wetherby

V – Vegetarian Ve – Vegan

Allergens & Special Requests Please alert us to any allergies or preferences

Special Occasions

If you are planning a special event, we can help you organise and host a celebration here. Have an initial chat with one of our team to discover how we can help and email us at <u>contact@malvern-events.com</u>

Takeaway

Dishes & wine can be ordered to take home.

Service Charge

We add a discretionary 10% Service Charge to all tables. All service charges and gratuities go to our team.

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