

A BRIEF HISTORY OF LEEDS CASTLE

Leeds Castle has been a Norman stronghold; the private property of six of England's medieval queens; a palace used by Henry VIII and his first wife Catherine of Aragon; an elegant early 20th century retreat for the influential and famous; and in the 21st century, it has become one of the most visited historic buildings in Britain. Across the moat, this timber-framed Kentish barn which houses Castle View Restaurant cannot claim to be quite as old as the Castle which was first built in 1119, but even so it dates back to the 1600s.

LEITH'S AT LEEDS CASTLE

With over 50 years of experience, Leith's is an admired caterer, serving modern British classics at some of the UK's most notable historic and cultural venues. Created in 1962 by Prue Leith, CBE, Leith's quickly became well known for simple and excellent food - be it a sandwich or a three course dinner at iconic venues such as Leeds Castle.



**CASTLE VIEW
RESTAURANT**
— LEEDS CASTLE —

BOOK A TABLE

Online: leeds-castle.com/restaurant

Call: 01622 767 766



**CASTLE VIEW
RESTAURANT**
— LEEDS CASTLE —

APPETISERS

Tempura Plaice Straws.....	3.70
dill mayonnaise	
Marinated Olives	4.50
piperade	
Chicken and Chorizo Croquettes.....	3.70

STARTERS

Gin Cured Salmon.....	7.25
radish, watercress and mint salad, cucumber gel	
<i>Wine match: El Muro Blanco Macabeo</i>	
Mussels Provençal.....	7.50
homemade bread (main course with fries).....	14.50
<i>Wine match: Terre Forti Sangiovese</i>	
Scotch Egg	7.50
mustard mayonnaise, green salad, crispy shallots	
<i>Wine match: Argento Pinot Grigio</i>	
Sautéed Wild Mushrooms (V).....	7.25
truffle cream, sourdough toast	
<i>Wine match: Chianti Castellani</i>	
Chicken Liver Parfait	7.25
pistachios, thyme toast	
<i>Wine match: Kudu Plains Chenin Blanc</i>	
Crispy Chilli Beef.....	7:50
Asian slaw	
<i>Wine match: Wandering Bear Rosé</i>	

MAIN COURSES

Poached Smoked Haddock (GF)	16.00
bubble and squeak, grain mustard cream, poached egg	
<i>Wine match: Vivanco Rioja Viura Malvasia Blanco</i>	
Spitfire Beer Battered Cod Loin	15.25
triple cooked chips, mushy peas, tartar sauce	
<i>Wine match: Terre Forti Trebbiano Chardonnay (or great with Spitfire ale!)</i>	
Braised Pork Belly (GF)	14.50
olive oil mash, buttered greens with celeriac and carrot, rhubarb chutney	
<i>Wine match: La Serre Sauvignon Blanc</i>	
28 Day Aged Sussex Rump (GF).....	22.00
triple cooked chips, grilled plum tomato, field mushroom (Béarnaise or Peppercorn Sauce).....	2.25
<i>Wine match: Argento Malbec</i>	
Chargrilled Corn-fed Chicken.....	15.50
boulangere potatoes, sprouting broccoli, tarragon cream	
<i>Wine match: Kudu Plains Chenin Blanc</i>	
Panzanella Salad (V)	12.75
grilled halloumi, pea shoot, roasted courgette, lemon and mint dressing	
<i>Wine match: Argento Pinot Grigio</i>	
Pea, Broadbean and Lemon Risotto (V, GF).....	11.75
<i>Wine match: El Muro Blanco Macabeo</i>	

SIDE DISHES

Buttered Greens.....	2.95
Triple Cooked Chips.....	3.60
Spiced Wedges.....	2.95
Green Salad.....	2.70

DESSERTS

Sticky Toffee Pudding	6.75
clotted cream ice cream	
Rhubarb Mess	6.50
Triple Chocolate Brownie.....	6.75
burnt orange ice cream, chocolate soil	
Roasted Pineapple.....	6.50
pina-colada sorbet, mango coulis	
British Cheese Selection.....	7.50
crackers, pear chutney	

HOT DRINKS

Espresso.....	2.10
Double Espresso.....	2.60
Cappuccino.....	2.80
Latte.....	2.80
Americano.....	2.60
A Selection of Twinings Tea.....	2.10
Irish Coffee.....	5.95
French Coffee.....	5.95
Calypso Coffee.....	5.95

Ensure you ask about our Chefs' Specials, these dishes showcase our team of chef's individuality, creativity and flare.

(V = Vegetarian, GF = Gluten Free)

Half portions for children available at a 50% reduced rate

We can cater for all dietary requirements, please advise your server when seated should you have any specific dietary requests.

WHITE WINE

Terre Forti Trebbiano
Chardonnay, ITA - 2015 (abv 12%)
175ml 5.00
250ml 7.00
Bottle 19.00

Aromas and flavours of apples and pears with some citrus fruit. A light white wine that is perfect for a glass at lunchtime or summer drinking.

El Muro Blanco Macabeo,
SPA - 2014 (abv 12.5%)
175ml 5.50
250ml 7.50
Bottle 20.00

Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish.

Kudu Plains Chenin Blanc,
SA - 2016 (abv 13%)
175ml 6.50
250ml 9.00
Bottle 25.00

Refreshing and fruity this wine has flavours and aromas of sweet apples, citrus fruit and ripe melon.

La Serre Sauvignon Blanc,
FRA - 2013 (abv 12.5%)
Bottle 26.00
This Sauvignon Blanc has the usual mouth-watering, refreshing citrus fruit, melon and pear aromas with a hint of fresh grassiness. It is a very fruity and fresh wine.

Argento Pinot Grigio,
ARG - 2015 (abv 13%)
Bottle 27.00
Apple and pear fruit combined with a refreshing tang. An interesting twist on this ever-popular Italian grape variety.

Vivanco Rioja Viura Malvasia
Blanco, SPA - 2009 (abv 12.5%)
Bottle 29.00
Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints.

Marmora Vermentino di Sardegna
DOC, ITA - 2015 (abv 12.5%)
Bottle 32.00
From the relatively little known wine producing island of Sardinia. Rich bouquet and peachy fruit with a hint of bitter almond, mineral and zest.

Macon Villages Reserve Vignerons des
Terres Secretes, FRA - 2014 (abv 12.5%)
Bottle 36.00
This wine has flavours of grapefruit and citrus fruit which twist towards white roses and acacia. A delicate yet full and creamy wine that is smooth in character.

Journeys End Haystack
Chardonnay, SA - 2015 (abv 13%)
Bottle 39.00
This is a delicious Chardonnay with mellow oak and tropical fruit notes and aromas of ripe peaches and citrus fruits.

RED WINE

Terre Forti Sangiovese,
ITA - 2015 (abv 12%)
175ml 5.00
250ml 7.00
Bottle 19.00

Light and fruity, with simple flavours of cherries and summer fruits. Very easy drinking.

El Muro Tinto Tempranillo
Garnacha, SPA - 2015 (abv 12.5%)
175ml 5.50
250ml 7.50
Bottle 20.00

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

Alto Bajo Merlot, CHI - 2016 (abv 12%)
175ml 6.00
250ml 8.00
Bottle 22.00

This wine has intense aromas and flavours of ripe plums, sweet spices, coffee and chocolate, with delicate smoky notes.

Chianti Castellani, ITA - 2014 (abv 12.5%)
Bottle 26.00

A modern style Chianti Classico, with lots of ripe red and black fruit flavours, with notes of toast and vanilla. Full-bodied, with a very smooth palate, silky tannins and round finish.

Argento Malbec, ARG - 2015 (abv 13.5%)
Bottle 28.00

This medium-bodied red wine has aromas and flavours of plums, black cherries and hints of violet. It has a smooth texture and a lingering finish.

Little Eden Pinot Noir,
AUS - 2015 (abv 13.5%)
Bottle 30.00

This medium-bodied Pinot Noir exhibits refined acidity and soft, structured tannins. Flavours of red fruit with an earthy accent create an elegant wine, with a lingering finish.

Chateau L'Eglise Bordeaux,
FRA - 2012 (abv 12.5%)
Bottle 32.00

Intense aromas and flavours of ripe plums, cherries and vanilla. There are also hints of rich damson and mulberry. Full-bodied, with a rich mouthfeel.

Vivanco Rioja Crianza,
SPA - 2012 (abv 13.5%)
Bottle 35.00

This medium-bodied Rioja has aromas of violets, bright red fruit, vanilla and spice. There is a pleasant light toasty note.

Journeys End Huntsman Shiraz
Mouvedre, SA - 2014 (abv 13.5%)
Bottle 39.00

Medium-bodied with a deep ruby colour, this is a generous and fruity wine with aromas and flavours of forest fruits, cassis and blackberries. There are also subtle hints of eucalyptus on the long finish.

ROSÉ WINE

Wandering Bear Rosé,
SA - 2016 (abv 11.5%)

175ml 6.50

250ml 9.00

Bottle 25.00

Notes of black cherry on the nose, with a palate chocked full of raspberry and watermelon fruit flavours. It's a juicy wine, yet light and refreshing on the finish.

La Maglia Rosa Pinot Grigio Blush,
ITA - 2015 (abv 11.5%)

Bottle 26.00

This light, easy-drinking rosé wine has subtle red fruit flavours and a soft finish.

Reserve du Chateau St Baillon
Cotes de Provence Rosé,
FRA - 2015 (abv 13%)

Bottle 40.00

A classic Provencal rosé, with a delicate nose of strawberry and cherry. An abundance of fresh red fruit on the palate, with balanced acidity and a crisp finish.

We use a verre de vin preservation system to guarantee the quality of the wine by the glass.

Vintages may vary.

125ml wine measures available.

Spirits are served in multiples of 25ml measures.

CHAMPAGNE AND SPARKLING WINES

Pannier Brut, NV, FRA (abv 12%)
Bottle 48.00

Perfect alliance of the three Champagne grape varieties, this fresh and harmonious champagne combines subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas.

Laurent Perrier Brut, NV, FRA (abv 12%)
Bottle 65.00

Delicate and fresh aromas with good complexity. Notes of citrus and peach. Fresh and supple on the palate with rounded and expressive fruit flavours.

Laurent Perrier Cuvee Rose Brut, NV,
FRA (abv 12%)

Bottle 90.00

Precise and very crisp with a lasting impression of freshness and hints of soft red fruits. Intensely fruity flavours, it has a long length and is rounded and supple on the finish.

Prosecco Valdobbiadene
Brut Jeio Bisol, ITA (abv 11.5%)
125ml 6.50
Bottle 36.00

A very soft, fruity and refreshing Prosecco with pear and floral flavours and aromas.

Primrose Hill from Chapel
Down Brut Prestige, ENG (abv 11.5%)
Bottle 46.00

Chapel Down is rapidly establishing itself as a world class wine brand and is gaining international recognition. The wine is rich yet refreshing with both breadth and finesse

SPIRITS

Smirnoff (abv 37.5%) 3.30

Sipsmith Vodka (abv 40%).....3.80

Gordons (abv 37.5%)3.30

Bombay Sapphire (abv 40%).....3.80

Bells (abv 40%)3.30

Jack Daniels (abv 40%).....3.40

Glenmorgangie (abv 43%).....4.40

Bacardi (abv 37.5%) 3.30

Lambs Navy (abv 40%).....3.30

Morgans Spiced (abv 35%) 3.30

Southern Comfort (abv 35%)..... 3.30

Malibu (abv 21%) 3.30

Pimms (abv 25%) - 50ml5.00

LIQUEURS

Disaronno (abv 28%) 3.50

Archers (abv 18%) 3.30

Baileys (abv 17%) - 50ml.....3.75

Campari (abv 25%)3.30

Cointreau (abv 40%) 3.50

Drambuie (abv 40%)3.30

Kahula (abv 20%)3.30

APERITIF

Martini Dry (abv 15%) - 50ml..... 3.50

Martini Rosso (abv 15%) - 50ml.....3.50

Martini Bianco (abv 15%) - 50ml....3.50

PORT AND BRANDY

Warres Heritage Ruby
NV (abv 19%) - 50ml..... 3.30

Warres Cavadinha
V (abv 20%) - 50ml5.50

Martell VS (abv 40%).....3.50

Remy Martin VSOP (abv 40%).....4.50

BOTTLED BEERS AND CIDER

Coors Light (abv 4.2%)..... 4.50

Heineken (abv 5%) 4.50

Spitfire (abv 4.2%) 4.90

Blacksheep Ale (abv 4.4%) 4.90

Rekorderlig Apple
Cider (abv 4%) 4.80

Rekorderlig Strawberry
and Lime Cider (abv 4%)..... 4.80

SOFT DRINKS

Harrogate Still Water 750ml 3.10

Harrogate Sparkling
Water 750ml 3.10

Coke or Diet Coke
330ml glass bottle 2.50

San Pellegrino
(Lemon or Blood Orange)
330ml 2.50

Bottlegreen Elderflower 275ml ... 2.60

Perry Court Farm Bramley
Apple Juice or Pear Juice 250ml 2.50

Orange Juice 200ml 2.00