

A BRIEF HISTORY OF LEEDS CASTLE

Leeds Castle has been a Norman stronghold and a place of six of England's medieval queens. Later it became an elegant 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, 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.



BOOK A TABLE

Reserve your table online at leeds-castle.com/restaurant
or call **01622 767 777**



**CASTLE VIEW
RESTAURANT**
— LEEDS CASTLE —

STARTERS

SEARED KING SCALLOPS 9.75

curried cauliflower purée,
cauliflower, popped raisins,
pea shoot **GF**

Wine match: Terre Forti Trebbiano Chardonnay

GOAT'S CHEESE PAVÉ 7.95

pistachio crumbs, heirloom
tomato, aged balsamic and basil **GF**

Wine match: Terre Forti Sangiovese

CONFIT EGG YOLK 7.50

kohlrabi, coconut voluté,
salted peanut and popcorn **GF DF**

Wine match: El Muro Blanco Macabeo

CHICKEN BALLANTINE 7.95

artichoke, savoury granola,
wild flowers and fine herbs,
pomegranate emulsion **GF**

Wine match: Kudu Plains Chenin Blanc

MAIN COURSES

**ESTATE HONEY & SOY
GLAZE DUCK BREAST 18.95**

broccoli and wasabi puree,
micro vegetables and herbs **GF**

Wine match: El Muro Tinto Tempranillo Garnacha

FILLET OF SEA BREAM 18.25

confit aubergine, saffron
potato, tempura squid **GF**
and pea shoot

Wine match: Terre Forti Trebbiano Chardonnay

LAMB SHOULDER 17.75

roasted shallots, braised puy
lentil, lamb belly, potato and
mint croquet, red wine jus

Wine match: Alto Bajo Merlot

CELERIAC GNOCCHI 15.25

with watercress cream,
toffee apple, walnut praline
and wood sorrel **V**

Wine match: Kudu Plains Chenin Blanc

21 DRY AGED 24.00

SIRLOIN STEAK
triple cooked chips, grilled plum
tomato, field mushroom **GF DF**

Add Béarnaise or 1.50

peppercorn sauce

Wine match: Argento Malbec

SIDE DISHES

BUTTERED GREENS 3.00**TRIPLE COOKED CHIPS 3.50****MIXED LEAF SALAD 2.50****GARLIC BREAD 2.50**

BOTTLED BEERS AND CIDER

Coors Light (abv 4.2%) **4.60**

Heineken (abv 5%) **4.60**

Peroni pint (abv 5.1%) **5.60**

Peroni half pint (abv 5.1%) **2.90**

Spitfire (abv 4.2%) **5.00**

Blacksheep Ale (abv 4.4%) **5.00**

Rekorderlig Apple Cider (abv 4%) **5.00**

Rekorderlig Strawberry & Lime Cider
(abv 4%) **5.00**

LIQUEURS

Disaronno (abv 28%) **3.50**

Archers (abv 18%) **3.40**

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

Campari (abv 25%) **3.30**

Cointreau (abv 40%) **3.50**

Drambuie (abv 40%) **3.20**

Kahula (abv 20%) **3.40**

APERITIF

Martini Dry (abv 15%) - 50ml **3.40**

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

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

SOFT DRINKS

Still water 750ml **3.40**

Sparkling water 750ml **3.40**

Coke or Diet Coke 330ml **2.50**

San Pellegrino
(Lemon or Blood Orange) 330ml **2.80**

Bottlegreen Elderflower 275ml **3.00**

Orange juice 200ml **2.10**

SPIRITS

Smirnoff (abv 37.5%) **3.40**

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

Gordons (abv 37.5%) **3.40**

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

Bells (abv 40%) **3.40**

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

Glenmorgangie (abv 43%) **4.80**

Bacardi (abv 37.5%) **3.40**

Lamb's Navy (abv 40%) **3.40**

Morgans Spiced (abv 35%) **3.40**

Southern Comfort (abv 35%) **3.40**

Malibu (abv 21%) **3.40**

Pimms (abv 25%) - 50ml **5.10**

Sambuca (abv 38%) **4.20**

Tequila (abv 38%) **4.20**

Tia Maria (abv 20%) **3.75**

Jim Beam (abv 40%) **3.40**

PORT AND BRANDY

Warres Heritage Ruby NV
(abv 19%) - 50ml **4.20**

Warres Cavadinha Vintage
(abv 20%) - 50ml **5.60**

Martell VS (abv 40%) **3.75**

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

HOT DRINKS

Espresso **2.10**

Double Espresso **2.60**

Cappuccino **2.80**

Latté **2.80**

Americano **2.60**

A selection of Twinings Tea **2.10**

Irish coffee **5.95**

French coffee **5.95**

Calypso coffee **5.95**

ROSÉ WINE

WANDERING BEAR ROSÉ

SA - 2016 (abv 12.5%)

175ml	6.50
250ml.....	9.00
Bottle	26.00

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	27.00
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This light, easy-drinking rosé wine has subtle red fruit flavours and a soft finish.

RESERVE DU CHÂTEAU ST BAILLON CÔTES DE PROVENCE ROSÉ

FRA - 2015 (abv 13%)

Bottle	41.00
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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 WINE

PANNIER BRÛT

NV, FRA (abv 12%)

Bottle	46.00
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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 BRÛT

NV, FRA (abv 12%)

Bottle	66.00
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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 CUVÉE ROSÉ BRÛT

NV, FRA (abv 12%)

Bottle	91.00
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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 BRÛT JEIO BISOL ITA (abv 11.5%)

125ml	6.50
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Bottle	37.00
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A very soft, fruity and refreshing Prosecco with pear and floral flavours and aromas.

PRIMROSE HILL FROM CHAPEL DOWN BRÛT PRESTIGE

ENG (abv 11.5%)

Bottle	47.00
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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.

— DESSERTS —

MULLED WINE POACHED PEAR	6.95
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with mango and pandan leaf sorbet, honeycomb **DF**

BANOFFEE CHEESE CAKE	6.95
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with caramelised banana, chocolate soil

WARM MAPLE & PECAN TART	6.95
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with toffee sauce, caramelised damson

WHITE CHOCOLATE & CARDAMOM BRÛLÉE	7.50
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with a fig biscotti

CHEF'S SPECIALS

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

CURRY TUESDAYS

16.95

Chef's spectacular
curry of the day

PROSECCO THURSDAY

Free glass of Prosecco with
every 3 course meal

FRESH FISH FRIDAY

19.25

Chef's fish of the day, with a pint,
175ml house wine or soft drink

SUNDAY ROAST

16.95

JOIN US EVERY SUNDAY
Roast potatoes, yorkshire pudding,
seasonal vegetables and red wine Jus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information.

This does not affect your statutory rights. **V** Vegetarian **Ve** Vegan **GF** Gluten free **DF** Dairy free

WHITE WINE

TERRE FORTI TREBBIANO

Chardonnay, ITA - 2015 (abv 12%)

175ml	5.20
250ml.....	7.50
Bottle	21.00

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	5.60
250ml.....	7.80
Bottle	22.00

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	6.70
250ml.....	9.60
Bottle	27.50

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	28.20
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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	30.00
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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	31.00
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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
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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	37.00
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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	40.00
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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	5.20
250ml.....	7.50
Bottle	21.00

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	5.60
250ml.....	7.80
Bottle	22.00

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	6.20
250ml.....	8.80
Bottle	25.00

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	27.00
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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	29.00
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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	31.00
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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'EGLEISE BORDEAUX

FRA - 2012 (abv 12.5%)

Bottle	33.00
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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
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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	40.00
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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.