



Whether you're joining us for an afternoon on the terrace, selecting the perfect accompaniment to your meal, or looking to try something new - there's something for everyone!

Can't quite make up your mind on what to try first?
Our team can advise you on your choice.

Please ask a member of our team to find out more about allergen details.
Please let us know if you have any allergies, intolerances or sensitivity before you order your drinks.

Suppliers

Supporting local producers is essential and we're passionate about their commitment to quality. When we prioritise local beverage sources, we reduce the carbon footprint associated with transportation. By choosing local, we contribute to sustainable agriculture practices and help maintain biodiversity.

By selecting wines from our local vineyards; Chapel Down, Wildshark, Gusbourne, Nine Oaks, Warehorne Vineyard, and Champagne Taittinger's Domaine Evremond, we not only support local, but offer our guests the unique opportunity to experience the distinct craftsmanship from our county in every glass we serve.

Our Kentish beers from Faversham Brewery, reflect the history of our county, while our ciders from Kentish Pip bring a fresh, modern take to traditional cider making, and Biddenden Cider bring fantastic flavours with their Biddies Cider range.

Every hot drink we serve is proud to be made with milk from Goudhurst and paired with Workshop Coffee - you're in for a cosy hot drink!



Classic Cocktails

Summer Spritzes

Aperol Spritz 12

Aperol, prosecco, soda, orange

Hugo Spritz 14

Saint-Germain, prosecco, soda, mint

Campari Spritz 14

Campari, prosecco, soda, orange

Limoncello Spritz 12

Limoncello, prosecco, soda, lemon

Espresso Martini 16

Espresso, vodka, Kahlua

Why not try our Baileys Espresso Martini? Please ask a member of the team!

Old Fashioned 14

Woodford Reserve malt whiskey, angostura bitters, orange

Pimms 10

Pimms, lemonade, cucumber, strawberry, orange, mint

Negroni 12

Martini Rosso, Campari, Wildshark Gin



Signature Cocktails

Raspberry Limoncello Spritz 14

Raspberry syrup, limoncello, prosecco, soda, dried raspberries

Cherry Amaretto Sour 12

Cherry syrup, amaretto, lemon juice, sugar syrup

Black Swan 14

Gin, activated charcoal, Saint-Germain, lemon juice, cucumber

White Sangria 14

Chapel Down Bacchus, peach Schnapps, lemonade, strawberry, mint

Lemon Drop Martini 14

Vodka, lemon juice, Cointreau, sugar syrup

Elder Spritz 14

Aperol, elderflower, Chapel Down Rosé, soda water, strawberries



Low and No

Perfect Pink 7

Lemonade, grenadine

Elderflower Sparkle 7

Elderflower Bottle Green, Chegworth cloudy apple juice

Moscow Mule 7

Lime juice, ginger beer, sugar syrup, mint

Fruit Fusion 7

Orange juice, Chegworth pear & apple juice, cranberry juice

Lime & Pink Guava 7

Lime & pink guava, lemonade, strawberry



Beer & Cider

We are lucky enough to be on the doorstep of brewing history dating back to the 16th century, alike to the restaurant itself. Our local beer and cider offer the perfect accompaniment for any occasion.

Draught	ABV	½ Pint	Pint
Spitfire Lager	4%	3.40	6.50
Whitstable Pale Ale	4%	3.40	6.50
Guinness	4.2%	3.50	6.95
Kentish Pip Cider	4.8%	3.40	6.50

Bottled Beer		330ml
Harbour Brewery Arctic Sky Cold IPA	4.3%	6.00
Corona	4.5%	5.75
Peroni Nastro	5.1%	5.75
Lucky Saint	0.5%	5.50

Bottled Cider		500ml
Biddenden Cider, Biddies Berries	4%	6.95
Biddenden Cider, Biddies Elderpear	4%	6.95
Biddenden Cider, Biddies Kentish Kiss	4%	6.95



Sparkling Wine

Kent, the Wine Garden of England, is leading the way on the budding English wine scene, and we are delighted to introduce you to a variety of the best of Kentish wines, here at Leeds Castle.

Please note that all vintages are subject to change.

		125ml	Bottle
<i>Harrietsham, Kent</i>	Supernova Brut, Wildshark Vineyard <i>Floral notes & playful crunchy stone fruit ABV 12%</i>	9.50	45
<i>Tenterden, Kent</i>	Chapel Down Brut <i>Apple, citrus & strawberries ABV 12%</i>	10.00	55
<i>Tenterden, Kent</i>	Chapel Down Rosé <i>Redcurrant, citrus & wild stawberry ABV 12%</i>	11.00	65
<i>Italy</i>	Grand Onore Prosecco <i>Crisp, refreshing ABV 10.5%</i>		42
<i>Tenterden, Kent</i>	Chapel Down Rosé Reserve <i>Strawberry, cherry & redcurrant ABV 12%</i>		75
<i>Tenterden, Kent</i>	Chapel Down Brut Reserve Exclusive to Premium Hospitality <i>Crisp notes of apple, light red berries & brioche ABV 12%</i>		65
<i>Ashford, Kent</i>	Gusbourne Blanc De Blancs 2019 <i>Ripe lemon, orange peel, green apple & Williams pear ABV 12%</i>		85
<i>Chilham, Kent</i>	Champagne Taittinger's Domaine Evremond, Classic Cuvée <i>A citric, bright lemon & green apple freshness ABV 12.5%</i>		95



Rosé Wine

Please note that all vintages are subject to change.

		175ml	250ml	Bottle
<i>Harrietsham, Kent</i>	Wildshark Pale Rose, 2023 <i>Red currant, rose petal & citrus notes ABV 11.5%</i>	10.50	14.50	42.00
<i>France</i>	Mediterranean Rose Grenache & Syrah, 2023 <i>Ripe strawberries & citrus ABV 12.5%</i>	8.50	12.50	36.00
<i>Provence</i>	Whispering Angel, 2023 <i>Apple, pink grapefruit, peach & cream ABV 13%</i>			65.00



White Wine

Please note that all vintages are subject to change.

		175ml	250ml	Bottle
<i>Italy</i>	Amori Pinot Grigio, 2024 <i>Lemon, lime & apple ABV 11%</i>	8.50	12.00	32.00
<i>Tenterden, Kent</i>	Chapel Down Bacchus, 2023 <i>Elderflower, grapefruit & melon ABV 12%</i>	10.00	13.00	38.00
<i>New Zealand</i>	Mount Brown Sauvignon Blanc, 2023 <i>Grapefruit, gooseberries & pineapple ABV 13%</i>	11.00	14.50	42.00
<i>Italy</i>	Gavi DOCG La Zerba, 2023 <i>White flower, peach, citrus fruit & pear ABV 13.5%</i>			48.00
<i>Harrietsham, Kent</i>	Pinot Gris, Wildshark Vineyard, NV <i>Lime, mango & pineapple ABV 12%</i>			40.00
<i>Spain</i>	Valserrano Rioja Blanco Barrica, 2023 <i>Elderflower, white fruits & herbal notes ABV 13.5%</i>			45.00
<i>Hothfield, Kent</i>	Nine Oaks Chardonnay, 2023 <i>Lightly oaked, apple & honey ABV 12.5%</i>			54.00
<i>Burgundy</i>	Domaine d'Elise Chablis, 2022 <i>Apple, lime & a refreshing acidity ABV 13%</i>			65.00
<i>Spain</i>	Mytilus Albariño, 2023 <i>Grapefruit, peach, rose & aniseed ABV 13%</i>			52.00
<i>South Africa</i>	Roodekrantz 1983 Chenin Blanc, 2023 <i>White pear, apple & white pepper ABV 13.5%</i>			55.00



Red Wine

Please note that all vintages are subject to change.

		175ml	250ml	Bottle
<i>Italy</i>	Cantina del Garda Merlot Corvina, 2023 <i>Ripe cherries, plums & hints of spices ABV 12.5%</i>	8.50	12.00	32.00
<i>Harrietsham, Kent</i>	Pinot Noir, Wildshark Vineyard <i>Spicy oak, dried raspberry & strawberry ABV 12%</i>	11.00	14.50	42.00
<i>Spain</i>	Valserrano Rioja Crianza, 2020 <i>Ripe blackcurrant, red fruits, vanilla oak & cinnamon ABV 14%</i>			45.00
<i>Ashford, Kent</i>	Oast House Divico, 2023 <i>Full bodied, ripe dark fruits, blackcurrants & black cherries ABV 12%</i>			55.00
<i>Argentina</i>	Bousquet Black Rock Malbec, 2023 <i>Aromas of blackberry, cassis & hints of spice & black pepper ABV 14%</i>			38.00
<i>Bordeaux</i>	Château Daugay, Pavillon Daugay, 2022 <i>Ripe redcurrants, cherries, cedar & dried herbs ABV 13%</i>			59.00
<i>Australia</i>	Sidewood Estate Shiraz, 2021 <i>Dark plum, blackcurrant, bitter chocolate ABV 14.5%</i>			64.00
<i>New Zealand</i>	Te Kano Kin Pinot Noir, 2021 <i>Cherry, red berry fruits & savoury dried herb nuances ABV 14%</i>			54.00
<i>Italy</i>	Pelassa Barolo, 2016 <i>Fresh crushed berries, violet & herbal notes ABV 14.5%</i>			79.00
<i>South Africa</i>	Bizoe Genant SGM, 2022 <i>Full bodied, medium dry, blackcurrant & black cherries ABV 14.5%</i>			68.00



Spirits

Vodka	ABV	25ml	50ml
Smirnoff	37.5%	4.00	7.50
Grey Goose	40%	5	9.50

Gin

Wildshark Artisan	35%	5.00	9.00
Wildshark Rhubarb & Ginger	40%	5.00	9.00
Wildshark Raspberry	40%	5.00	9.00
Wildshark Sloe	25%	5.00	9.00
Hendricks	42%	5.50	10.00
Tanqueray	41.3%	4.50	8.00

Rum

Bacardi Carta Blanca	37.5%	4.00	7.50
Kraken Spiced Rum	40%	4.50	8.00



Spirits

Whiskey	ABV	25ml	50ml
Jack Daniels	40%	4.00	7.50
Woodford Reserve	43.2%	5.50	10.00
Dalmore 12 year old	40%	9.50	18.00
Jameson	40%	4.00	7.50
Liqueur			
Baileys	17%		5.50
Amaretto Disaronno	28%	4.00	7.50
Cointreau	40%	4.00	7.50
Martini Dry	15%		4.50
Jose Cuervo Tequila Gold	38%		6.00
Limoncello	27%	3.50	6.50
Tia Maria	20%	4.00	7.50
Quinta De Silvera 10 year Tawny Port	20%		8.00
Armagnac VSOP, Domaine Tarriquet NV	40%	4.00	7.50



Soft Drinks

	275ml	330ml	750ml
Kingsdown Still Water		2.35	3.90
Kingsdown Sparkling Water		2.35	3.90
Orange Cranberry Apple Juice	1.90		
Chegworth Valley Seasonal Special	3.50		
Chegworth Valley Apple Juice	3.50		
Bottle Green Elderflower	3.50		
Bottle Green Pomegranate & Elderflower	3.50		
Coca Cola		3.50	
Coke Zero		3.20	
	250ml		
Biddenden Sparkling Apple Juice	3.50		



Mixers

Fever Tree	200ml
Indian Tonic	2.50
Light Tonic	2.50
Mediterranean Tonic	2.50
Elderflower Tonic	2.50
Ginger Beer	2.50
Blood Orange Soda	2.50

Schweppes

Soda Water	2.50
Tomato Juice	2.50
Lemonade	2.50



Coffee

Workshop Coffee

Specialty coffee roasted to highlight sweetness and complexity, sourced from dedicated producers from Brazil and Ethiopia

Kent Dairies

We are proud to use milk from Goudhurst to create our hot & cold beverages to truly utilise exceptional local Kent produce

Single Espresso	2.85
Double Espresso	3.10
Americano	3.85
Latte	3.95
Flat White	3.75
Cappuccino	3.95
Mocha	4.00
Iced Latte	4.45

Hot Chocolate

Hot Chocolate	3.95
Baileys Hot Chocolate	9.00



Tea

	Pot
English Breakfast	3.00
Decaffeinated Tea	3.00
Earl Grey	3.00
Red Berry	3.00
Camomile	3.00
Darjeeling	3.00
Green Tea	3.00
Green Tea with lemon	3.00

Syrups & Alternative Milk

Vanilla syrup	0.80
Caramel syrup	0.80
Hazelnut syrup	0.80
Seasonal syrups	0.80

Alternative milks are available:

Oat Milk | Soya Milk



After Dinner Drinks

Amaretto Affogato 13

Madagascan vanilla Hackney Gelato, hot espresso, amaretto

Liqueur Coffee 13

Jameson | Baileys | Cointreau | Tia Maria

Espresso Martini 16

Espresso, vodka, Tia Maria

Why not try our Baileys Espresso Martini? Please ask a member of the team!

Old Fashioned 14

Woodford Reserve malt whiskey, bitters, orange



Thank you for visiting Castle View Restaurant!

Did you know you do not need a Leeds Castle Day Visitor or
Explorer ticket for evening dining?



Call 01622 767819 or scan the
QR code to book now

