DINNER MENU

Our food ethos is simple.
We try to use British and Kent produce wherever possible, ensuring our menus are seasonal and showcase the best of local produce, whilst consciously controlling our carbon footprint.

Starters

Sweet potato & smoked garlic soup, sourdough bread | 9.50
(ve) (ngci available on request) (ndci)

Red wine poached pear & Roquefort tart, apple, beetroot, raspberry purée, toasted hazelnut crumb | 11.50
(v)

Prawn & crab rillettes, lemon & chive creme fraiche, baked croutons | 14.50
(ngci available on request)

Slow cooked beef & artichoke croquette, horseradish creme fraiche | 12.50

Pressed pork belly, sweet & sour dressing, wilted Chinese lettuce, roasted cashews | 12
(ngci) (ndci)

Mains

Candied pumpkin risotto with shaved oyster mushroom, fennel crisps, truffle oil | 24
(ve) (ngci) (ndci)

Tomato & puy lentil bolognese, linguine pasta | 23
(ve) (ndci)

Pan-seared Chalk Stream trout with pak choi, asparagus, diced potato, orange, sesame | 32
(ngci) (ndci available on request)

Paprika & black pepper beef brisket, crushed new potatoes, seasonal vegetables, rocket & watercress pesto, veal jus | 29
(ngci)

Guinea fowl three ways, honey roasted parsnip, red chard, sage dauphinoise | 33

Spicy coated chicken breast, lyonnaise potato, roasted shallots, tender-stem broccoli, charred lime | 26
(ngci) (ndci)

Lamb burger, tomato, onion, lettuce, brioche bun, mint yoghurt slaw, skin on fries | 27
(ngci available on request)

Whitstable Bay Pale Ale battered haddock, skin on fries, mushy peas, crème fraîche tartar sauce, charred lemon | 25

Celebrate with a glass of English Sparkling wine!

Chapel Down Brut
Glass 125ml 10 | Bottle 55

Chapel Down Rose
Glass 125ml 11 | Bottle 65

Wildshark Supernova Brut
Glass 125ml 9.50 | Bottle 45

Whilst You Wait

Artisan bread, flavoured whipped butter, olive oil, balsamic | 8.50
(v) (ngci available on request)

Pitta sharing board with flavoured houmous | 11
(v)

Spanish olives | 5.50
(ve)

Padron peppers, houmous | 7.50
(ve) (ngci) (ndci)

Sides

Skin on fries | 4.50
(ve) (ngci)

Truffle parmesan fries | 5
(v) (ngci)

Green salad | 4.50
(ve) (ndci)

Onion rings | 4.50
(v)

Mixed greens | 4.50
(v) (ndci available on request)

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.

(v) - vegetarian | (ve) - vegan | (ngci) - non-gluten containing ingredients | (ndci) - non-dairy containing ingredients

CASTLE VIEW
RESTAURANT

@castleviewrestaurant_lc

AFTER DINNER

Our food ethos is simple.
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Desserts

Orchard tarte tatin | 10.50
with vanilla ice cream
(v)

Seasonal crème brûlée | 9.50
with a crisp, sweet biscuit
(v) (ngci on request)

Black pepper, basil & strawberry cheesecake | 9
with dehydrated strawberries
(v)

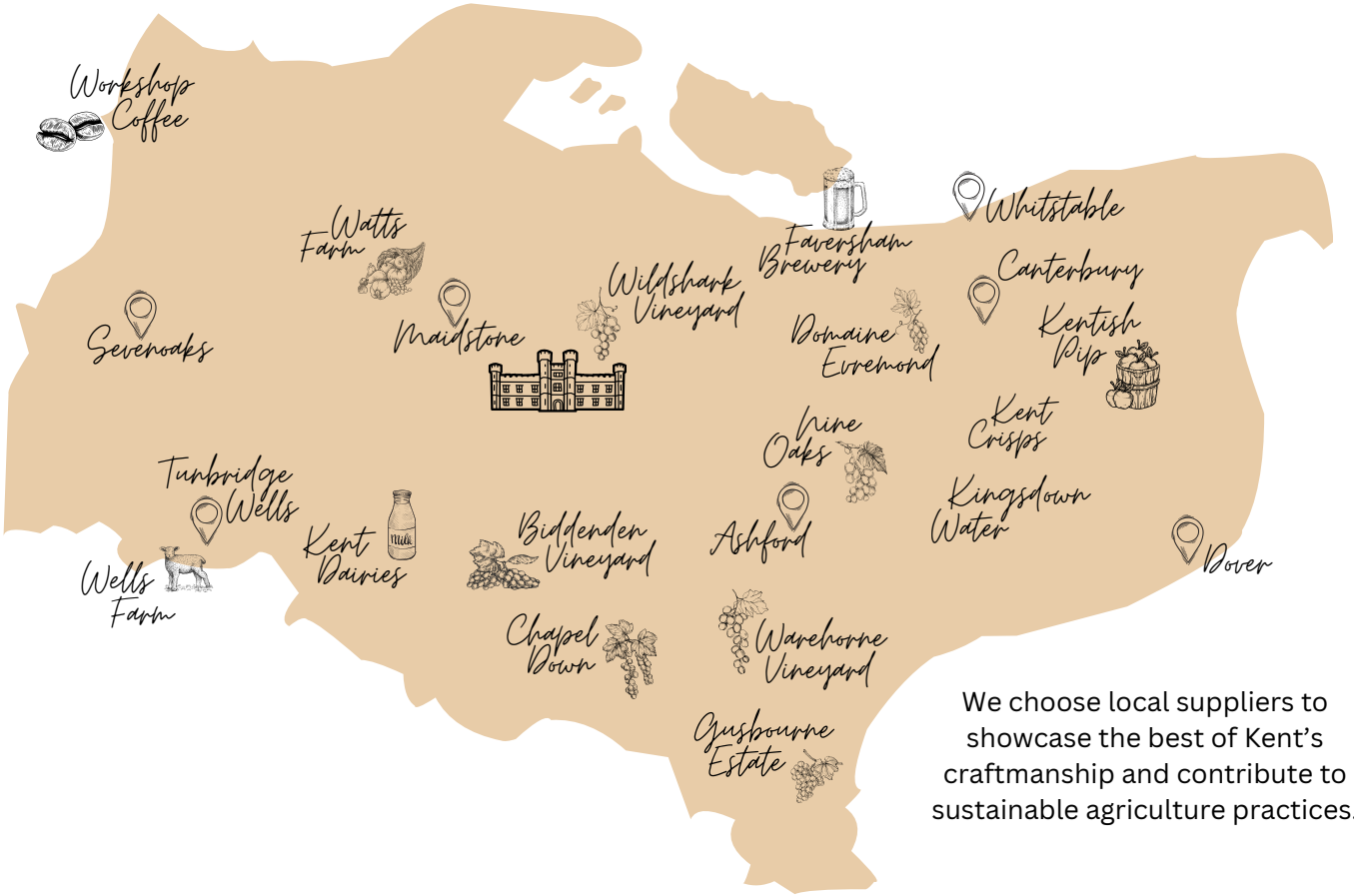
Local Cheese Selection | 15
Chaucer, Ashmore, Kentish Blue,
biscuits, seasonal chutney

Ask us about our
Bespoke Castle Sundae

Made with award-winning Hackney Gelato, crafted with milk from Goudhurst

Choose from six flavours of gelato, with a sauce and two toppings of your choice
1 scoop 4.50 | 2 scoops 8 | 3 scoops 9.50
(v) (ve)

OUR SUPPLIERS



We choose local suppliers to showcase the best of Kent's craftmanship and contribute to sustainable agriculture practices.