

THE CASTLE

MAIN MENU

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STARTERS

Goat's Cheese & Grilled Chicory Salad, courgette, cucumber, fennel, hazelnut dressing (v) £6 / £11.50

London Porter Smoked Salmon, horseradish cream, pea shoots, malted bloomer, lemon £8.00

Fuller's Black Pudding Rosti, bacon crisp, poached hen's egg £6.50

Salt & Pepper Squid, smoked paprika aioli £7

Potted Duck, spiced pear chutney, toasted sourdough £6.50

Soup of the Day, warm artisan bloomer (v) £5.50

SHARERS

Seafood Platter: prawns, London Porter smoked salmon, cod goujons, tartare sauce, lemon £17

Greek Mezze: feta, sun blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v) £13.50

MAINS

Grilled Salmon, chorizo & butter bean cassoulet £16.50

Corn Fed Chicken Kiev, herb roasted potatoes, braised leeks £14.50

Smoked Mackerel Niçoise Salad, beetroot, horseradish £13.50

Sweet Potato, Chickpea & Spinach Curry, flatbread, rice, coriander yoghurt (v) £11.50

Game Faggots, parsnip mash, red cabbage, port gravy £13.50

Frontier Battered Cod, house chips, crushed peas, tartare sauce, lemon £13

Chalcroft Farm Beef Burger, Mrs Owton's bacon & HSB Gouda, cholla bun, house chips £13.50

Chickpea Falafel Burger, cumin mayo, cholla bun, house chips (v) £11.50

35 Day Aged Hampshire Sirloin Steak on the Bone, chips, grilled tomato & mushroom, Béarnaise £25

Goat's Cheese & Grilled Chicory Salad, courgette, cucumber, fennel, hazelnut dressing (v) £11.50

Beef Brisket Cottage Pie, curly kale, red wine gravy £12.50

Moroccan Lamb Tagine, couscous, pomegranate, mint, coriander £14

Owton's Corporal Jones Sausages, mash, onion gravy £10.50

Wild Mushroom & Spinach Gnocchi, Parmesan, sage (v) £13

Add Chicken £2.50

SIDES all £3.50

Roquette & Parmesan Salad, Seasonal Greens, Buttered Mash, Mixed Leaf Salad, House Chips, Macaroni Cheese



Cedric Ledoussal,
Head Chef, The Castle



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.