

# THE CASTLE

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## PUDDINGS

**Lemon Posset**, shortbread **£6.50**

**Paul's Chocolate Brownie**, Fuller's vanilla ice cream **£6**

**Apple & Blackberry Crumble**, crème anglaise **£5.50**

**Sticky Toffee Pudding**, toffee sauce, Fuller's salted caramel ice cream **£6.50**

**Treacle Tart**, Fuller's vanilla ice cream **£6.50**

**Fuller's Ice Cream by Laverstoke Park Farm**, choose any 3 scoops **£6**

Chocolate, Strawberry, Vanilla,  
Salted Caramel, Mint Chocolate Chip, Raspberry Ripple

**Selection of British Cheese £8**

*Artisan bread, quince jelly, crackers*

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire Blue,  
Waterloo Berkshire Brie

## COFFEE

**Americano** £2.20

**Cappuccino** £2.40

**Latte** £2.40

**Flat White** £2.40



**Espresso** £1.95 / £2.25

**Macchiato** £2.25

**Mocha** £2.50

**Hot Chocolate** £2.50

## TEA

**English Breakfast** £2 **Earl Grey, Decaffeinated, Peppermint** 2.15

**Lemon & Ginger, Cranberry & Raspberry, Chamomile, Green Tea** £2.15

## AFTER DINNER DRINKS

**Disaronno Amaretto** £3.60

**Baileys Irish Cream** 50ml £4.05

**Cointreau** £3.60

**Kahlua** £3.50

**Fuller's Port** 50ml £2.90

**Courvoisier VS** £3.45

**Remy Martin VSOP** £4.45

**Sambuca Ramazzotti** £3.40

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.