

THE CASTLE

MAIN MENU

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STARTERS

Chicory, Walnut & Stilton Salad, honey & mustard dressing (v) £6

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

Smoked Duck & Poached Pear Salad, walnuts, Roquefort, Madeira dressing £7.50

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

SHARERS

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

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

MAINS

Whole Lemon Sole, new potatoes, tartare sauce, lemon £18 *Great with a glass of our Picpoul de Pinet!*

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

London Porter Smoked Salmon & King Prawn Linguine, baby spinach, torn basil, lemon crème fraîche £14

Moroccan Vegetable & Feta Tagine, herb cous cous (v) £11.50

Braised Pork Faggots, bubble & squeak, red wine gravy £13.50

Frontier Battered Haddock, 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

Chicory, Walnut & Stilton Salad, honey & mustard dressing (v) £11.50

Beef Brisket Cottage Pie, curly kale, red wine gravy £12.50 *Enjoy with a glass of our Adesso Nero D'Avola!*

Dorset Texel Lamb Hot Pot, roast parsnips, sticky red cabbage £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.