



## THE CASTLE

FATHER'S DAY - SUNDAY 16<sup>TH</sup> JUNE

### STARTERS

Baked Courgette Rolls, <i>Laverstoke mozzarella, Kalamata olives, Parmesan crisp, tomato &amp; basil sauce (v)</i>	£7.00
Chicken Liver & Fuller's Bengal Lancer Parfait, <i>red onion jam, toasted brioche</i>	£7.00
London Porter Smoked Salmon, <i>caper butter, fresh horseradish, lemon, Golden Pride sourdough</i>	£7.50
Chicory, Walnut & Stilton Salad, <i>honey dressing (v)</i>	£6.50
Salt & Pepper Squid, <i>Nam Jim sauce</i>	£7.00
Chilled Gazpacho Soup, <i>roquette, extra virgin olive oil, croutons (vg)</i>	£5.50

### ROASTS

*Every roast is served with roast potatoes, honey roast carrots & parsnips, runner beans, peas, braised red cabbage, cauliflower cheese, Yorkshire pudding & gravy*

Hampshire Sirloin of Beef, Mr. Vic Hill, Marwell Manor Farm, Fisher's Pond, Hampshire	£17.50
Lemon & Thyme Roast Chicken Breast & Confit Leg, Banham Poultry, Holgate Farm, Norfolk	£15.50
Slow Roast Half Shoulder of Texel X Lamb, Mr R. Godwin, Lower Ashfield Farm, Romsey, Hampshire	£17.50
Roast Butternut Squash & Feta Wellington, vegetarian gravy (v)	£14.00

### MAINS

Tea & Hop Smoked Haddock, <i>bubble &amp; squeak, poached egg, hollandaise</i>	£14.50
Frontier Battered Haddock, <i>triple cooked chips, crushed peas, tartare sauce, lemon</i>	£13.50
Chalcroft Farm Beef Burger, <i>HSB Gouda, Mrs Owton's bacon, triple cooked chips</i>	£13.50
Sweet Potato, Chickpea & Quinoa Salad, <i>spinach, pomegranate, tahini (v)</i>	£13.00
<i>Add Halloumi (v) £3</i>	
Chicken Caesar Salad, <i>Mrs Owton's bacon, poached Lycroft Farm hen's egg, anchovies</i>	£14.00
Mediterranean Linguine, <i>aubergine, courgettes, peppers, basil &amp; chilli breadcrumbs (vg)</i>	£12.00
<i>Add Mozzarella (v) £3</i>	

### CHEF'S SIGNATURE DISHES

Starter: Pan Seared Scallops, <i>chorizo, pea purée</i>	£12.00
Pan Fried Duck Breast, <i>braised gem lettuce, Mrs Owton's bacon, peas, pressed potatoes</i>	£17.00
Grilled Lemon Sole, <i>new potatoes, tartare sauce, lemon</i>	£18.00
Owton's Dry-Aged 7oz Ribeye Steak, <i>garlic king prawns, triple cooked chips, grilled tomato, mushroom, Béarnaise</i>	£24.00
Asparagus, Pea & Lemon Gnocchi, <i>goat's cheese, red pepper &amp; pine nut pesto (v)</i>	£14.00
Pudding: Treacle Tart, <i>raspberries, Fuller's vanilla ice cream, crème anglaise</i>	£8.00

Cedric Le Doussal, Head Chef  
The Castle Harrow



@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 prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



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### PUDDINGS

Paul's Chocolate Brownie, Fuller's buffalo milk vanilla ice cream	£6.50
Banoffee Cheesecake, salted caramel sauce	£6.00
Apple Pie, crème anglaise	£6.50
Belgian Waffles, caramel sauce, Fuller's buffalo milk vanilla ice cream	£6.50
Sticky Toffee Pudding, toffee sauce, Fuller's buffalo milk salted caramel ice cream	£6.00
Fuller's Buffalo Milk Ice Creams by Laverstoke Park Farm	per scoop £2.00
Vanilla, Salted Caramel, Strawberry, Chocolate (vg), Raspberry Ripple, Mint Chocolate Chip, Coconut (vg)	
Selection of British Cheese, crispbread, celery sticks, quince jelly, artisan bread	£8.50
Featuring Black Bomber Snowdonia Cheddar, Blue Monday & Waterloo Brie	

### HOT DRINKS

Americano	£2.40	Mocha	£2.90
Latte	£2.70	Hot Chocolate	£2.90
Cappuccino	£2.70	Espresso	£1.95 / £2.40
Flat White	£2.70	Macchiato	£2.05

### TEA

English Breakfast, Earl Grey, Decaffeinated, Peppermint £2.25  
Lemon & Ginger, Cranberry & Raspberry, Chamomile, Green £2.25

The Castle can trace its roots back as far as 1716, with the current building dating back to 1901. A classic British pub with Heritage status, it's packed with traditional and listed features that give it a unique air. With open fires to keep you cosy in winter and an extensive garden hidden behind the pub, you are assured a warm welcome whenever you visit.

Here at The Castle, we're about honest food, well sourced ingredients and quality cuts of meat. Crafted by our team of hugely talented chef's, we bring you truly delicious dishes that we are proud of.

#### **Tea & Hop Smoked Haddock by Severn & Wye Smokery, Gloucestershire**

Cured with Earl Grey tea and Target hops,  
finished with a light smoking in the kiln.

#### **HSB Gouda by Laverstoke Park Farm, Hampshire**

Made from Buffalo milk, this cheese benefits from higher nutrient content & higher calcium levels than cow's milk. Combined with Gale's HSB from Fuller's Brewery for a silky smooth taste.



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