



CASTLE VIEW RESTAURANT

— LEEDS CASTLE —

WHILE YOU WAIT


SELECTION OF BREADS Olive oil, balsamic vinegar and butter **5.00**

MARINATED MIXED OLIVES **3.95**

STARTERS

VIETNAMESE DUCK SPRING ROLL Kimchi and hoisin sauce **6.95**

LEEDS CASTLE GIN CURED SALMON Cucumber gel and quinoa salad **7.50**

KENTISH ASPARAGUS TART (V)  Beetroot puree and rocket **6.75**

CHICKEN SATAY (NGCI) Asian slaw and sweet chilli peanut dip **7.50**

SPICED POTATO CAKES (VE)  Fried aubergine and coriander yoghurt **6.95**


SOUTH COAST MUSSELS Sourdough garlic bread with either a white wine or Thai style sauce **8.95**

MAINS

SEA TROUT Samphire, pak choi, spinach and confit tomato **19.95**

WEST SUSSEX PORK BELLY (NGCI)  Kentish apple puree, sprouting broccoli, mash potato and red wine jus **18.90**

SEAFOOD LINGUINE (DF) Parsley oil **18.50**

ROASTED VEGETABLE PITHIVIER (DF, Ve)  Parsley puree, spinach and mushroom **16.95**

KITCHEN GARDEN VEGETABLE RISOTTO (V) **16.95**

ENGLISH RUMP OF LAMB Artichoke, broccoli, mash potato and mint jus **21.95**

DRY AGED SIRLOIN STEAK (NGCI) Triple cooked chips, grilled plum tomato, field mushrooms **24.95**
Add peppercorn sauce 1.50

SOUTH COAST MUSSELS Sourdough garlic bread with either a white wine or Thai style sauce **18.95**
Add skinny fries 2.00

CAJUN SPICED CHICKEN BALLOTINE Corn and mushroom fricassee, creamy mash potato **18.75**

DUCK AND MANGO SALAD  Green papaya and bamboo **14.95**

SOME OF OUR DISHES MAY CONTAIN GLUTEN, DAIRY, NUTS AND OTHER ALLERGENS. IF YOU REQUIRE ANY FURTHER INFORMATION PLEASE ASK A MEMBER OF THE TEAM

MENU IS SUBJECT TO SEASONAL AVAILABILITY AND MAY CHANGE FROM DAY TO DAY

NGCI- NON GLUTEN CONTAINING INGREDIENTS/ Ve- VEGAN/ DF- DAIRY FREE

900 PENNIES VOUCHER CAN ONLY BE USED FOR DISHES WITH THE FOLLOWING SYMBOL





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— LEEDS CASTLE —

SIDES

Seasonal vegetables 3.00

Triple cooked chips / Maple bacon carrots 3.50

Mixed leaf salad / Creamy mashed potato 2.50

DESSERTS

DARK CHOCOLATE MOUSSE Chantilly cream and chocolate soil 6.75

PASSIONFRUIT CHEESECAKE  Local berries 6.75

LOCAL RASPBERRY BRULEE Chat de langue biscuit 6.75

VEGAN CHOCOLATE TORTE (Ve)  Charcoal meringue, summer fruits and 6.75

KENTISH CHEESE Quince, biscuits and grapes 7.25

HOT DRINKS

SELECTION OF ORGANIC TEAS 2.10

AMERICANO 2.60

LATTE 2.80

CAPPUCCINO 2.80

ESPRESSO 2.10

DOUBLE ESPRESSO 2.60

SOYA MILK AVAILABLE ON REQUEST

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