



## The Castle Arms Inn

### MENU

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#### STARTERS

<i>Soup of the day, served with a crusty roll (V) (GF)</i>	£5
<i>Seafood Cocktail. Juicy prawns in a Marie Rose sauce garnished with smoked salmon.</i>	£7
<i>Black Pudding &amp; Crispy Bacon Stack, served with a piquant peppercorn sauce</i>	£6
<i>Chicken, Ham &amp; Pistachio Terrine, served with a tomato and red pepper chutney</i>	£7
<i>Tempura Vegetables with a teriyaki sauce dip (V)</i>	£5
<i>Beer-battered Squid Rings, served with lemon mayonnaise</i>	£5

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#### MAIN COURSES

<i>Castle Arms Fish Pie, a traditional fish mix of salmon, haddock, Atlantic prawns and smoked haddock in a creamy sauce with a crunchy cheese potato topping</i>	£14
<i>Roast Supreme of Chicken, stuffed with tangy goats cheese and wrapped in Parma ham, with sautéed new potatoes, olives, peppers and tarragon oil</i>	£14
<i>Pan-fried Salmon, served with tomatoes, sautéed potatoes and green beans and a balsamic glaze</i>	£14
<i>Steak and Real Ale Pie, served with hand cut chips and roasted vegetables</i>	£14
<i>Brie, Hazelnut and Caramelised Red Onion Filo Parcel, with honeycomb dressed leaves and a honey drizzle (V)</i>	£12
<i>Locally sourced 10 oz Sirloin Steak, garnished with onion rings, a roasted tomato and a Portobello mushroom, with your choice of Diane, Blue Cheese or Peppercorn Sauce</i>	£18
<i>Fish and Chips. Beer-battered haddock, served with hand cut chips, mushy peas and tartar sauce</i>	£14
<i>Lasagne and Chips, served with a salad garnish</i>	£12
<i>Scampi and Chips. Whole tail scampi, hand cut chips and garden peas</i>	£12

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*See our Specials board for weekly specials*

*All our food is prepared and cooked to order, so there may be a short wait at busy times. We thank you for your patience in advance.*

*Please ask us about dish ingredients if you have a food allergy. Due to the presence of gluten in our kitchen we cannot guarantee its 100% absence in our food.*

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## BURGERS

**Castle Arms Burger.** 8oz hand made burger, £12  
served with tomato and red onion relish

**Cajun Chicken Burger.** 6oz breast of chicken £12  
baked in Cajun spices, served with tomato  
and onion relish

**Mushroom Burger.** Grilled Portobello £12  
mushroom, with sun-dried tomato topped  
with your choice of cheese: Cheddar,  
Blue or Brie (V)

All served in a toasted Brioche bun, with our own  
coleslaw and beer-battered onion rings and your  
choice of Hand-cut Chips, French Fries or Sweet  
Potato Fries. Add cheese and bacon £2

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## SALADS

**Chicken Caesar salad.** Chargrilled chicken £12  
breast with crispy lettuce, tomatoes, Parmesan  
cheese, croutons and Caesar dressing

**House salad.** Salad leaves, tomato avocado, £9  
water chestnuts, watercress, spring onion,  
sweetcorn, olives, raspberries, chick peas  
and a cucumber and orange rose. Balsamic  
dressing. (V)

**Tuna Nicoise.** Seared tuna steak with mixed £12  
leaves, olives, boiled egg, new potatoes, green  
beans and cherry tomatoes

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## EXTRAS

all at £3

Hand cut fat chips or French fries

Sweet potato fries, Courgette fritters

Sautéed fine green beans and shallots

Beer-battered onion rings

Roasted root vegetables, Seasonal vegetables

Side salad

Garlic bread £2

Bread and butter £1.50

Baked beans, Garden peas or Mushy peas £1

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## SHARING PLATTERS

**Mixed olives,** crusty bread, olive oil and £5  
balsamic vinegar dip

**Loaded cheese board,** 3 cheeses, crackers, £8  
fruit, celery, butter and chutney

**Baked Camembert cheese,** served with £8  
crusty bread and a red onion relish

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## DESSERTS

all at £6

Please see desserts board

**Brymore ice cream:** Vanilla, chocolate,  
strawberry, rum & raisin, mint choc chip, banana  
& mango, vanilla with toffee, cherry

Brymore sorbet: raspberry or lemon

1 scoop £1.80, 2 scoops £3

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## COFFEE AND TEA

A pot of Yorkshire tea or Organic decaffeinated  
tea, served with a biscuit £2.50

A cafetière of Taylors of Harrogate Rich Italian

Blend coffee or decaffeinated coffee

served with a chocolate mint crisp £3

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Tea Selection: Earl Grey, English Breakfast, Green  
Tea with Jasmine, Lemon and Ginger, Blackberry  
and Elderflower, Peppermint, Green Tea,  
Raspberry and Vanilla

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## LIQUEUR COFFEE

Irish Coffee made with your choice of liqueur:

Irish Whiskey, Tia Maria, Cointreau,

Cognac, Rum £6