

Champagne

125ml Bottle

(the ultimate luxury drink, because you're worth it)

Jacques Boncoeur Brut Champagne NV **Good** £8.95 £39.00
Dry in style with classic apple and citrus fruit on the palate. International Wine Challenge 2015 Bronze Medal winner.

Laurent Perrier Champagne NV **Best** £50.00
Delicate yet complex aromas on the nose, with hints of citrus fruit, and good balance on the palate.

Fantastic Fizzes

Prosecco La Delfina, Italy NV **Good** £29.95
Lovely and soft with fine bubbles and an aromatic nose. Great acidity with notes of citrus and tropical fruits. A drier style of Prosecco from the slopes of Treviso.

Prosecco Spumante Superiore, Bosca di Gica, Italy **Best** £34.95
A world class Prosecco from the Valdobbiadene region which is arguably the best growing area. This wine, made by Adami was featured in the top two highest rated Proseccos in Italy by Decanter magazine. Dry in style with excellent rich fruit of apples and peaches and floral aromas. Beautifully balance and elegant.

Baby Bubbly

Baby Prosecco, Italy 20cl £7.95
The perfect single serve size. Produced by one of Italy's finest Prosecco producers. Combining traditional and modern winemaking techniques they produce sensational Prosecco.

Baby Rosato, Italy 20cl £7.95
Fruity and flowery bouquet with delicate notes of golden apple. Dry, fresh and zesty, with a fruity and harmonious finish.

HIGHLY RECOMMENDED

Chardonnay, Three Pillars **Good** 125ml 175ml 250ml Bottle
Australia £4.15 £5.80 £8.30 £22.95

Lovely fresh fruit flavours of peach, grapefruit and pear with a hint of apricot and complemented by aromas of honeysuckle and jasmine.

Sauvignon Blanc, Hidden Bay **Better** £4.70 £6.75 £8.75 £24.95

New Zealand
Lovely citrus fruit, gooseberry and green apple with ripe melon, mixed with subtle herbaceous mineral notes.

Rioja Crianza, Hacienda Lopez de Haro **Best** £4.70 £6.75 £9.20 £24.95

Spain
Fresh and vibrant with flavours of blackberries, Christmas cake, a touch of oak and an appealing spicy finish.

White Wines

Sauvignon Blanc, Rio Rica **Good** £3.95 £5.50 £7.45 £19.95

Chile
Fresh, zesty and herbaceous with citrus flavours from Chile's most traditional wine growing region.

Pinot Grigio, La Delfina **Better** £4.25 £6.00 £8.40 £23.95

Italy
A top quality Pinot, dry, crisp, yet aromatic & fruity. With the distinctive Mermaid label.

Think Pink

Zinfandel Blush, Compass Point **Better** £4.25 £6.00 £8.40 £23.95

California, USA
Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.

Pinot Grigio Blush, La Delfina **Good** £4.25 £6.00 £8.40 £23.95

Italy
With delicate aromas of strawberry and raspberry, this is great on its own, with Asian dishes, and makes the perfect barbeque wine.

The Castle Premium Choice

These wines have been specially selected to complement the many delicious offerings on the menu at this time of year. Locally sourced vegetables and hearty comforting dishes give our chefs a great opportunity to showcase their talents and this fine selection will provide something new for the adventurous amongst you to enjoy.

Neropasso Biscardo, Veneto **Best** Bottle £24.95

Italy
Made from Corvinone, Corvina and Cabernet Sauvignon, great with red meats, game and pasta dishes. Personal favourite of Andy, our Operations Manager.

Petit Chablis, La Chablisienne **Best** £28.95

France
Chablisienne is a co-operative of nearly 300 wine growers in Chablis which was established in 1923. The meticulous care of the growers has produced magnificent wines over many years. Fresh apple style with floral, honeysuckle flavours and a typical mineral acidity which is the trademark of good Chablis. A favourite of Michael, our General Manager.

Red Wines

125ml 175ml 250ml Bottle

Merlot, Masia **Good** £3.95 £5.50 £7.45 £19.95

Spain
Smooth with flavours of ripe plums and jam. Very easy drinking and a great example of Spain's diversity and quality.

Shiraz, Three Pillars **Good** £4.15 £5.80 £8.30 £22.95

Australia
Medium bodied, with fresh blackberry flavours and gentle floral aromas.

Malbec, Valle de Ceibo **Better** £4.30 £5.35 £8.40 £23.95

Argentina
Gorgeous ripe fruit flavours of prune and damson with a hint of liquorice, with a soft, mellow mouthfeel.



THE CASTLE COLLECTION



Wine Supplied by Bon Coeur Fine Wines | www.bcfw.co.uk | 01325776446

Nibbles / Appetisers

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| Olives - feta cheese – balsamic | |
| Olive oil – ciabatta (v) | £4.00 |
| Chorizo – honey | £4.00 |
| Hummus – pitta breads (v) | £4.00 |
| Rustic breads – virgin olive oil and balsamic vinegar (v) | £5.00 |
| Garlic pizza bread (v) | £5.00 |
| <i>(add cheese for £1.00)</i> | |

To Begin

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| Homemade soup of the day – rustic Roll (v) | £5.00 |
| Gambas prawns – garlic – chorizo – chillies – toasted sun-dried tomato bread | £7.00 |
| Homemade salmon and dill fish cake soft poached egg - hollandaise sauce | £6.00 |
| Grilled goat's cheese – toasted focaccia - aged balsamic- caramelised red onion – beetroot chutney (v) | £6.00 |
| Homemade spiced lamb kofta – hummus – tzatziki | £7.00 |
| Moules marinara – onion- parsley- white wine cream – bread | £7.00 |
| Have it as a main course | £12.00 |
| <i>(Served with fries and crusty bread roll)</i> | |

Sharing Platters for two

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| Greek Meze Platter: chicken souvlaki – hummus- tzatziki – home-made lamb kofta – deep fried halloumi – olives – fattoush salad –grilled pitta bread | £17.95 |
| Tapas Platter: tempura king prawns –chorizo – calamari – aioli – serrano ham – tuna salad - olives – breaded manchego cheese | £17.95 |



THE FARMERS DINNER MENU

Served Monday to Sunday from 5pm until 9pm

To Follow

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| Herb crusted lamb – dauphinoise potatoes – green beans | £15.00 |
| Spaghetti carbonara - pancetta – onions – peppers – parmesan cream | £11.00 |
| Minted pea and asparagus risotto – minted pea puree – petit pois – asparagus – cream – chives (v) (g) | £11.00 |
| Mixed Paella – chicken – chorizo – king prawns – squid – mussels – mixed peppers – green beans – peas- white wine (g) | £15.00 |
| Pollo prosciutto –sage – ricotta –garlic – tomato and basil – herby potatoes – green beans (g) | £14.00 |
| Home-made Castle burger –onion rings – Swiss cheese – tomato and red onion – peppercorn mayonnaise – coleslaw –fries | £13.00 |
| Vegetable lentil crumble – dressed salad (vegan) | £11.00 |
| Beer battered fish and chips – garden peas - tartar sauce | £13.00 |

Homemade Pizza

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| Margherita - tomato- oregano – mozzarella - basil (v) | £11.00 |
| Chorizo picante - peppers- chillies – rocket | £12.00 |
| Funghi - onions- mushrooms - basil pesto (v) | £11.00 |

Chop House Grill

Marley's of Ripon 21 day aged steaks served with hand cut chips, onion rings and plum tomato.

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| 10 oz Sirloin steak | £20.95 |
| 10 oz Rump steak | £14.95 |
| 10 oz D cut Gammon steak – fried egg | £13.00 |

Why not accompany your meal with one of our steak sauces: diane, pepper or garlic?

£1.95

To End

£5.00

Eton Mess – fresh cream – raspberries (g)

Home-made sticky toffee pudding – butterscotch sauce – ginger crumb – vanilla ice-cream

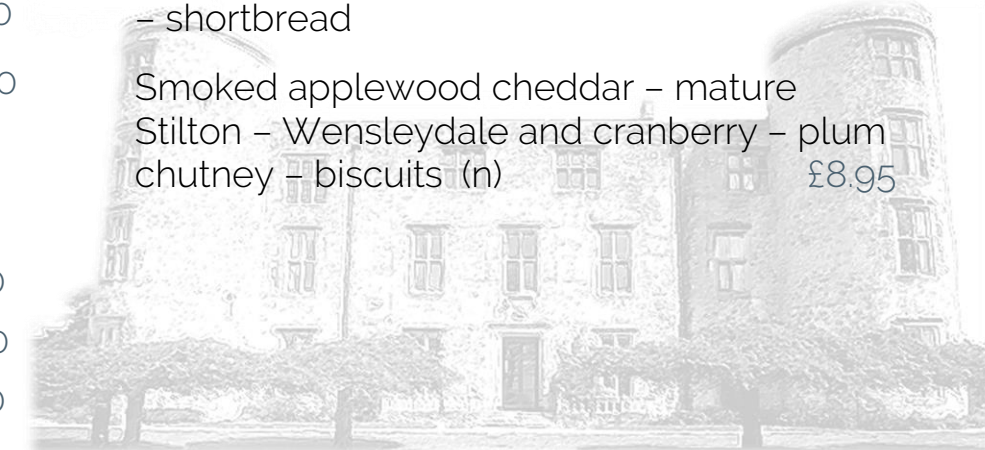
Apple crumble sundae – toffee sauce

Chocolate ganache - sea salt – olive oil – toast – marshmallows

Lemon curd and Greek yoghurt fool – berries – shortbread

Smoked applewood cheddar – mature Stilton – Wensleydale and cranberry – plum chutney – biscuits (n)

£8.95



If you have any food allergies or food intolerances please ask your server for allergy advice on the food menu

(n) may contain nuts | (v) vegetarian | (g) gluten free

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