

SNACK & SHARE

TRUFFLE PARM POTATO CRISPS 8½
w/ malt vinegar aioli.

ONION RINGS 8¾
classic, crisp & panko crusted.

FRIED PICKLES 8¼
panko crusted, w/ ranch for dipping.

PRETZEL BITES 11
buttered & salted, w/ warm bacon & beer cheese dip on the side.

SWEET POTATO FRIES 8¼
w/ chipotle aioli.

PERI PERI CHICKEN POPS 12½
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

GARLIC SHRIMP GRATINÉ 13
baked in garlic parmesan butter w/ melted cheese; topped w/ toasted parmesan panko crumb.

CALAMARI 13¾
breaded w/ onion & red pepper, served on a bed of warmed garlic tomato sauce w/ freshly grated parmigiano reggiano.

CHICKEN WINGS 14
BBQ, buffalo, hot, salt & pepper, cajun, caribbean jerk, peri peri, greek, teriyaki, honey garlic. served w/ ranch or bleu cheese.

HUMMUS & NAAN 10½
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction; garlic grilled naan on the side.

STEAMED MUSSELS 15
a full pound of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:
- beer cream sauce w/ lemon & chillies
- tomato, garlic & white wine

CASTLE NACHOS 14
topped w/ a blend of cheeses, tomatoes, onions, olives & jalapenos.
+ *cajun or peri peri chicken* 5
+ *spicy beef* 5 + *guacamole* 3

+ not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.

! consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness.

GF gluten free burger buns are available upon request.

the POUTINERIE

TRADITIONAL 7½
fresh cheese curd & beef gravy.

THE WORKS 9½
traditional + bacon, tomato, sour cream & green onions.

BUTTER CHICKEN 10½
simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

SOUPS & GREENS

ALE & ONION SOUP 8
baked w/ house made croutons & melted swiss.

MARKET SOUP 7
our chef's daily creation. ask your server for details.

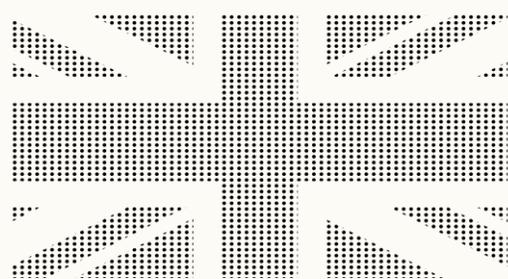
CAESAR 10½
crisp croutons, bacon bits & shaved parmesan.
+ *shrimp skewer or chicken* 5, *salmon* 6

NOBLE HOUSE 9½
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.
+ *shrimp skewer or chicken* 5, *salmon* 6

CITRUS CHICKEN 15
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

THE ROCKET 13
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.
+ *shrimp skewer or chicken* 5, *salmon* 6

THE SIRLOIN 18
grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.



PUB CLASSICS

STUFFED YORKSHIRE PUDDING 16
tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

BANGERS & MASH 16
house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

SHEPHERD'S PIE 15½
seasoned ground beef, lamb & vegetables, topped w/ garlic mashed potatoes, crisp onions & rich beef gravy.
served w/ a mixed green salad.

MANTA'S BUTTER CHICKEN 15½
curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

FISH & CHIPS 17
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

CHICKEN POT PIE 16
chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap.
served w/ a mixed green salad.

STEAK & MUSHROOM PIE 17
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/ a light, puff pastry cap.
served w/ a mixed green salad.

BEEF VINDALOO 17
sliced sirloin w/ cauliflower, red pepper & peas; simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan on the side.

PUB STEAK TARTINE 22
grilled sirloin on garlic grilled french bread, topped w/ sautéed mushroom & onions.
served w/ chips & a side of HP™ peppercorn gravy.

SIDES & EXTRAS

Chips	5	Cup of Soup	5
Sweet Potato Fries	6	Caesar Salad	6
Mashed Potatoes	5	Mixed Green Salad	5
Onion Rings	5	Seasonal Vegetables	5
Poutine	6	Side of Rice	5

BURGERS, SANDWICHES & WRAPS

served w/ your choice of chips, house salad, caesar salad or mashed potatoes. substitute sweet potato fries, poutine, cup of soup, onion rings or seasonal vegetables for 2½

THE STANDARD 14½
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

THE DELUXE 15½
chipotle aioli, guinness bbq sauce, peppered bacon, aged cheddar, lettuce, tomato, pickle & red onion.

THE DOUBLE STANDARD 18
two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.

BACON & BLEU CHEESE 15½
lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

CHEEKY PERI PERI 15
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

CARIBBEAN JERK CHICKEN 15
grilled chicken breast w/ mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/ melted swiss cheese.

THE LAMB BURGER 15½
served on grilled brioche w/ house made tzatziki, tomato, red onion & balsamic arugula.

THE VEGGIE 13½
double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

FISH TACOS (2) 16
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole & chipotle aioli.
served w/ a house salad. + *taco*: 6

BRAISED LAMB TACOS (2) 16
w/ creamy tahini sauce, lettuce, pickled pink turnip, chopped parsley & a side of house made harissa.
served w/ a house salad. + *taco*: 6

FRIED CHICKEN TENDERS 14
buttermilk brined, hand breaded chicken tenderloin served w/ honey mustard & golden fried chips.

CURRIED CHICKEN FLATBREAD 12
mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt.

FRENCH DIP 15½
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

THE REUBEN 15
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

CASTLE CLUB 14
roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

CAJUN CAESAR WRAP 13½
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

CHIPOTLE TURKEY WRAP 13½
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

THE SLUM DOG 13½
a panko crusted all beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, caramelized onions, chopped cilantro & spiced yogurt.

LONDON CHEESESTEAK 16½
thinly sliced sirloin w/ mushrooms, onions & peppers, sautéed in a rich HP™ peppercorn gravy; served in a toasted baguette w/ melted swiss.

APPLEWOOD SALMON CLUB 16
oven roasted salmon, tzatziki, lettuce, tomato, bacon & fresh guacamole.

CASUAL FAVORITES

JALAPENO MAC & CHEESE 11
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb.
+ *cajun chicken or bacon* 3½

ROASTED MUSHROOM RAVIOLI 16
in a parmesan cream sauce w/ fresh sage.
grilled garlic bread on the side.

GRILLED PACIFIC SALMON 18½
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.

 #ELEPHANTCASTLE