**SNACK & SHARE**

**TRUFFLE PARM POTATO CRISPS** 8 w/ malt vinegar aioli.

**ONION RINGS** 7½ classic, crisp & panko crusted.

**FRIED PICKLES** 8 panko crusted, w/ ranch for dipping.

**Pretzel Bites** 11½ buttered & salted, w/ warm bacon & beer cheese dip on the side.

**SWEET POTATO FRIES** 8 w/ chipotle aioli.

**PERI PERI CHICKEN POPS 12** grilled tenderloin marinated in a spicy lemon peri peri sauce. served with seasonal vegetables & a side of horseradish aioli.

**GARLIC SHRIMP GRATINÉ** 12 baked in garlic parmesan butter w/ melted cheese; served w/ a side of rice.

**HUMMUS & NAAN** 10 creamy toasted sesame hummus dished w/ a sweet balsamic reduction; garlic grilled naan on the side.

**STEAMED MUSSELS** 14½ 1/2 pound of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:
- beer cream sauce w/ lemon & chilies
- tomato, garlic & white wine

**CASTLE NACHOS** 16½ w/ 1 blt of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:
- beer cream sauce w/ lemon & chilies
- tomato, garlic & white wine

**SIDES & Extras**

- Chips 3½
- Sweet Potato Fries 4
- Mashed Potatoes 3½
- Onion Rings 4
- Poutine 4

**THE POUTINERIE**

**TRADITIONAL** 7 fresh cheese curd & beef gravy.

**THE WORKS** 9 traditional + bacon, tomato, sour cream & green onions.

**BUTTER CHICKEN** 10 simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

**SOUPS & GREENS**

**ALE & ONION SOUP** 9 baked w/ house made croutons & melted swiss.

**MARKET SOUP** 6½ our chef’s daily creation. ask your server for details.

**CAESAR** 9 crisp croutons, bacon bits & shaved parmesan; + shrimp skimmer or chicken 5, salmon 6

**NOBLE HOUSE** 9 mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette. + shrimp skimmer or chicken 5, salmon 6

**CURTIS CHICKEN** 16 chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a’ foil, puffy pastry. served w/ a mixed green salad.

**THE ROCKET** 12½ baby arugula, fresh tomato, red onion slices, shredded carrot, honey dijon vinaigrette & crumbled goat cheese. + shrimp skimmer or chicken 5, salmon 6

**THE SIRLOIN** 19½ grilled sirloin, mushrooms, tomatoes, red onion & mixed greens. tossed in a balsamic blue cheese vinaigrette.

**BURGERS, SANDWICHES & WRAPS**

**TWIGGLE WOOD CIDER** 4 oz of our signature bitter hard cider.

**THE STANDARD** 14 house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

**THE DELUXE** 15 chipotle aioli, guajilo bbq sauce, red pepper, fried pickles, peppered bacon, swiss cheese, & american cheese.

**BACON & BLEU CHEESE** 14½ lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

**CHEEKY PERI PERI** 13½ grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

**CARIBBEAN JERK CHICKEN** 14 grilled chicken breast w/ mayo, lettuce, tomato & onion, tossed in a spicy jerk sauce w/ melted swiss cheese.

**THE LAMB BURGER** 15½ served on griddled broccoli w/ house made tabbouleh, tomato, red onion & horseradish aioli.

**THE WORKS** 9 traditional + bacon, tomato, sour cream & green onions.

**TRADITIONAL** 7 fresh cheese curd & beef gravy.

**THE WORKS** 9 traditional + bacon, tomato, sour cream & green onions.

**BUTTER CHICKEN** 10 simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

**BANDEAN & MASH** 13½ house made bangers, w/ garlic mashed & our rich beef dripping gravy.

**SHEPHERD’S PIE** 13½ seasoned ground beef, lentils & vegetables, topped w/ garlic mashed potatoes, crisp onions & rich beef gravy, served w/ a mixed green salad.

**MANAS BUTTER CHICKEN** 15½ curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan.

**FISH & CHIPS** 16½ crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

**CHICKEN POT PIE** 14 chicken, vegetables & fresh herbs in a light cream sauce, served w/ a’ foil, puffy pastry. served w/ a mixed green salad.

**STEAK & MUSHROOM PIE** 14 sirloin, onions, tender mushrooms & fresh herbs w/ a rich beef gravy, baked w/ a light, puffy pastry. served w/ a mixed green salad.

**BEEF VINDALOO** 16½ mild vindaloo w/ cilantro, red pepper & peas. simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan on the side.

**PUB SKATE TARTINE** 21½ grilled arctic char on garlic grilled French bread, topped w/ sautéed mushrooms & onions, served w/ chips & a side of HP™ peppercorn sauce.

**STUFFED YORKSHIRE PUDDING** 14½ tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

**CURRIED CHICKEN FLATBREAD** 14½ grilled chicken breast w/ mayonnaise, served on grilled brioche w/ our signature cachapa sauce, cilantro & spiced yogurt.

**THE VEGGIE** 13 double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

**CASUAL FAVORITES**

**FISH TACOS** (2) 15 w/ creamy lime, served w/ spicy crispy chips, served w/ guacamole & lime crema.

**ROASTED MUSHROOM RAVIOLI** 17½ in a parmesan cream sauce w/ fresh sage, served w/ a mixed green salad.

**JALAPENO MAC & CHEESE** 10 creamy cheese sauce, topped jalapeños. served w/ toasted parmesan panko breadcrumb. w/ chipotle aioli or bacon 3½

**THE REUBEN** 14½ grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

**CASTLE CLUB** 13½ roasted turkey, lettuce, tomato, cheddar, mayo & bacon on multigrain toast.

**CAJUN CAESAR WRAP** 13 cajun chicken, crisp romaine, creamy cajun dressing, cheddar & black bean & panko parmesan cheese.

**CHIPOTLE TURKEY WRAP** 13 turkey, lettuce, tomato, chipotle sauce, served on toasted naan w/ curried tomato sauce, baked w/ a flaky, puff pastry cap.

**THE SLUM DOG** 13 a panko crusted beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, served w/ a mixed green salad.

**APPLEWOOD SALMON CLUB** 15 oven roasted salmon, tabbouleh, lettuce, tomato, bacon & fresh guacamole.

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

**ROASTED ATLANTIC SALMON** 18½ with garlic herb butter, fresh dill & sliced lemon, served w/ mashed potatoes, seasonal vegetables.