

## A BRIEF HISTORY OF LEEDS CASTLE

Leeds Castle has been a Norman stronghold and a palace of six of England's medieval queens. Later it became an elegant palace used by Henry VIII and his first wife Catherine of Aragon; an elegant early 20th century retreat for the influential and famous; and in the 21st century, one of the most visited historic buildings in Britain. Across the moat, this timber-framed Kentish barn which houses Castle View Restaurant cannot claim to be quite as old as the Castle which was first built in 1119, but even so it dates back to the 1600s.

## LEITH'S AT LEEDS CASTLE

With over 50 years of experience, Leith's is an admired caterer, serving modern British classics at some of the UK's most notable historic and cultural venues. Created in 1962 by Prue Leith, CBE, Leith's quickly became well known for simple and excellent food – be it a sandwich or a three course dinner at iconic venues such as Leeds Castle.



CASTLE VIEW  
RESTAURANT  
— LEEDS CASTLE —

### BOOK A TABLE

Reserve your table online at [leeds-castle.com/restaurant](https://leeds-castle.com/restaurant) or call **01622 767 777**  
Glamping guests Dine before 7pm and children under 12 eat free



CASTLE VIEW  
RESTAURANT  
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## STARTERS & SHARING PLATES

Our starters are designed as individual dishes or as sharing plates

**3** Sharing plates for **12.50** IDEAL FOR 2 PEOPLE | **4** Sharing plates for **26.00** | **6** Sharing plates for **40.25** IDEAL FOR 2 PEOPLES mains

<b>CALAMARI</b> <sup>GF</sup> with saffron aioli	<b>7.50</b>	<b>WARM GOATS CHEESE TART</b> with beetroots and candied walnut	<b>6.95</b>
<b>POACHED SALMON</b> <sup>GF</sup> with avocado, pickled cucumber, potato & salmon mousse	<b>7.90</b>	<b>MISO GLAZE PORK BELLY</b> <sup>GF</sup> with cauliflower and basil	<b>7.25</b>
<b>TEMPURA PRAWNS</b> with coriander and spiced khichdi	<b>7.90</b>	<b>SUMAC SPICED LAMB</b> with pickled vegetables, yoghurt and pomegranate	<b>7.50</b>
<b>DUCK RAVIOLI</b> with butternut squash and orange	<b>6.95</b>	<b>CHICKPEA KIEV</b> <sup>GF</sup> with avocado, coriander and chickpea popcorns	<b>6.95</b>

## MAIN COURSES

<b>HALIBUT</b> Wild mushroom, spinach and golden gnocchi <i>Wine match: Castillo Viento Rioja Joven Blanco</i>	<b>19.50</b>	<b>SEAFOOD LINGUINE</b> Chilli, spring onion and garlic <i>Wine match: Chapel Down Bacchus</i>	<b>18.95</b>
<b>CORN FED CHICKEN</b> <sup>GF</sup> Artichoke puree, kale, pomme anne, carrots and asparagus <i>Wine match: Yering Station Little Yering Chardonnay</i>	<b>17.95</b>	<b>ORZO PASTA</b> <sup>V</sup> Asparagus and peas and herb oil <i>Wine match: Sancerre Blanc Domaine De la Chezatte</i>	<b>16.95</b>
<b>SLOW COOKED PORK BELLY</b> <sup>GF</sup> Pea puree, asparagus, peas, confit potato and kale <i>Wine match: Vivanca Rioja Crianza</i>	<b>17.95</b>	<b>SADDLE OF LAMB</b> <sup>GF</sup> Shallots, summer vegetables and potatoes <i>Wine match: Pasarisa Patagonia Pinot Noir</i>	<b>19.50</b>
<b>SEA TROUT</b> <sup>GF</sup> Charred purple broccoli, new potato, herb butter sauce <i>Wine match: Spy Valley Sauvignon Blanc</i>	<b>18.45</b>	<b>DRY AGED SIRLOIN STEAK</b> <sup>GF</sup> <sup>GF</sup> Tripled cooked chips, grilled plum tomato, field mushroom	<b>24.00</b>
		<b>Add Béarnaise or peppercorn sauce</b>	<b>1.50</b>
		<i>Wine match: Alamos Malbec</i>	

Please ask anyone of our team about Vegan options

## SIDE DISHES

<b>SEASONAL VEGETABLES</b>	<b>3.00</b>	<b>GARLIC BREAD</b>	<b>2.50</b>
<b>TRIPLE COOKED TRUFFLE CHIPS</b>	<b>4.20</b>	<b>CARROTS &amp; ROSEMARY</b>	<b>3.00</b>
<b>SWEET POTATO FRIES</b>	<b>4.20</b>	<b>ARRANCHINI BALLS</b>	<b>3.95</b>
<b>MIXED LEAF GARDEN SALAD</b>	<b>2.50</b>	<b>MAC &amp; CHEESE</b>	<b>3.00</b>

## BOTTLED BEERS AND CIDER

Coors Light (abv 4.2%)	<b>4.80</b>
Heineken (abv 5%)	<b>4.80</b>
Cobra (abv 5%)	<b>4.80</b>
Spitfire (abv 4.5%)	<b>5.00</b>
Rekorderlig Apple Cider (abv 4.1%)	<b>5.00</b>
Rekorderlig Strawberry & Lime Cider (abv 4.1%)	<b>5.00</b>

## SINGLE MALTS

Dalwhinnie (abv 40%)	<b>5.80</b>
Glenmorangie (abv 40%)	<b>5.80</b>

## BRANDY

Martell VS (abv 40%)	<b>5.50</b>
Remy Martin VSOP (abv 40%)	<b>6.50</b>

## SHERRY & PORT

Harveys Bristol Cream (abv 17.5%)	<b>4.20</b>
Cockburns White Port (abv 19%)	<b>4.20</b>

## SOFT DRINKS

	Glass	Pint
Orange Juice	<b>2.10</b>	<b>4.00</b>
Apple Juice	<b>2.10</b>	<b>4.00</b>
Cranberry Juice	<b>2.10</b>	<b>4.00</b>
Lemonade	<b>2.50</b>	<b>4.00</b>
Coke / Diet Coke	<b>2.50</b>	<b>4.00</b>
Cordials/Dash	<b>80p</b>	
Bottled Water	<b>3.50</b>	
Soda Water	<b>2.10</b>	
Slimline Soda Water	<b>2.10</b>	

All spirits are served in 25ml measures or multiples thereof. All spirits can come as shots without a mixer, please speak to a member of our team who can help. A personal maximum of 4 drinks per person is in place. Last orders for the bar are at midnight or 1am with an extended licence.

## SPIRITS & MIXERS

VODKA	25ml	50ml
Smirnoff (abv 37.5%)	<b>6.50</b>	<b>9.00</b>
Sipsmith Vodka (abv 40%)	<b>7.00</b>	<b>10.50</b>
Grey Goose (abv 40%)	<b>7.50</b>	<b>11.00</b>

### GIN

Greenalls London Dry (abv 37.5%)	<b>6.50</b>	<b>9.00</b>
Sipsmith London Dry (abv 41.6%)	<b>7.00</b>	<b>10.50</b>
Hendricks (abv 41.4%)	<b>7.50</b>	<b>11.00</b>

### RUM - WHITE, DARK & SPICED

Bacardi (abv 37.5%)	<b>7.00</b>	<b>10.50</b>
Lambs Navy (abv 40%)	<b>7.00</b>	<b>10.50</b>
Morgans Spiced (abv 35%)	<b>3.40</b>	<b>10.50</b>

### BOURBON & WHISKY

Bells (abv 40%)	<b>6.50</b>	<b>9.00</b>
Jamesons (abv 40%)	<b>7.00</b>	<b>10.50</b>
Southern Comfort (abv 35%)	<b>6.50</b>	<b>9.00</b>
Jack Daniels (abv 40%)	<b>7.00</b>	<b>10.50</b>

### DIGESTIVES

Tequila (abv 40%)	<b>4.20</b>
Jagerbomb (abv 35%)	<b>4.20</b>

### APPERITIFS

Pimms (abv 25%)	<b>8.00</b>	
Malibu (abv 21%)	<b>6.50</b>	<b>9.00</b>
Archers (abv 18%)	<b>4.20</b>	<b>9.00</b>
Disaronno (abv 28%)	<b>3.75</b>	<b>6.50</b>
Baileys (abv 17%)	<b>8.00</b>	

## HOT DRINKS

Espresso	<b>2.10</b>
Double Espresso	<b>2.60</b>
Cappuccino	<b>2.80</b>
Latté	<b>2.80</b>
Americano	<b>2.60</b>
A selection of Organic Tea	<b>2.10</b>
Irish coffee	<b>5.95</b>
French coffee	<b>5.95</b>
Calypso coffee	<b>5.95</b>

## ROSÉ WINE

### LA MAGLIA ROSA PINOT GRIGIO BLUSH

ITA - 2016 (abv 11.5%)

125ml.....	6.00
175ml.....	6.50
250ml.....	9.00
Bottle.....	28.00

As well as white wine, the Pinot Grigio grape is also used to make a very pale rose. It's got just a bit of sweetness to make it soft and very easy-drinking, it also has subtle flavours of raspberry and strawberry.

### ARGENTO MALBEC ROSE

ARG - 2016 (abv 13%)

Bottle.....	30.00
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This is quite deep and powerful for a rose, with refreshing and juicy flavours of ripe, red berries. It's made from a grape variety called Malbec, which normally produces quite full-bodied and powerful reds.

## COCKTAILS

### PEACH BELLINI..... 8.25

Peach puree, peach schnapps and prosecco (abv 13.3%)

### MOJITO..... 8.25

White rum, fresh lime, gomme sugar and mint leaves (abv 10.1%)

### HENDRIKS SUMMER GARDEN..... 8.95

Hendriks gin, elderflower, apple & cranberry juice, (abv 8.2%)

### APEROL SPRITZ..... 8.95

Apple prosecco and soda water (abv 11.5%)

## CHAMPAGNE AND SPARKLING WINE

### PANNIER BRÛT

NV, FRA (abv 12%)

Bottle.....	48.00
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Perfect alliance of the three Champagne grape varieties, this fresh and harmonious champagne combines subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas.

### LAURENT PERRIER BRÛT

NV, FRA (abv 12%)

Bottle.....	68.00
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Delicate and fresh aromas with good complexity. Notes of citrus and peach. Fresh and supple on the palate with rounded and expressive fruit flavours.

### LAURENT PERRIER CUVÉE ROSÉ BRÛT

NV, FRA (abv 12%)

Bottle.....	93.00
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Precise and very crisp with a lasting impression of freshness and hints of soft red fruits. Intensely fruity flavours, it has a long length and is rounded and supple on the finish.

### BISOL VALDOBBIADENE BRÛT JEIO PROSECCO NV ITA (abv 11.5%)

125ml.....	7.50
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Bottle.....	38.00
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A very soft, fruity and refreshing Prosecco with pear and floral flavours and aromas.

### BISOL VALDOBBIADENE BRÛT ROSE JEIO PROSECCO ITA (abv 11.5%)

Bottle.....	39.00
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This delicious sparkling wine comes from the Veneto region of north east Italy. The grape variety used is Glera and it makes very soft, fruity and refreshing sparkling wine with pear and floral flavours and aromas.

### CHAPEL DOWN CLASSIC BRÛT

ENG (abv 11.5%)

Bottle.....	49.00
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Chapel Down is rapidly establishing itself as a world class wine brand and is gaining international recognition. The wine is rich yet refreshing with both breadth and finesse.

## — DESSERTS —

<b>GYPSY TART</b> .....	5.95
Stem ginger ice-cream and toffee sauce	
<b>PASSION FRUIT CHEESE CAKE</b> .....	6.75
Passion fruit bon bon and crème anglaise	
<b>ASSIETTE OF KENTISH APPLES</b> .....	6.75
Apple mousse, apple crumble and mini toffee apple	
<b>WHITE CHOCOLATE MOUSSE</b> .....	5.95
With cucumber and meringue	
<b>SUMMER FRUIT PUDDING</b> .....	5.95
With clotted ice cream	
<b>SELECTION OF CHEESE AND BISCUITS</b> .....	7.25
Onion chutney, grapes, celery	
<b>LADY BAILLIES CHOCOLATE BOMB</b> .....	7.50
Chocolate filled cups with brownie pieces, white chocolate mousse & Caramelized Hazel Nuts	

## CHEF'S SPECIALS

Ensure you ask about our Chef's Specials, these dishes showcase our team of chef's individuality, creativity and flare.

### CURRY TUESDAYS 16.95

Chef's spectacular curry of the day

### PROSECCO THURSDAYS

Free bottle of prosecco when 2 or more guests dine and have 2 courses (Main & dessert or starter)

### FRESH FISH FRIDAY 17.95

Spitfire battered fish and chips, tartare sauce, mushy peas and a 175ml glass of house wine or soft drink

### SUNDAY ROAST 16.95

JOIN US EVERY SUNDAY  
Roast potatoes, yorkshire pudding, seasonal vegetables and red wine Jus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure any cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information.

We use a verre de vin preservation system to guarantee the quality of the wine by the glass. Vintages may vary. 125ml wine measures available. Spirits are served in multiples of 25ml measures.

This does not affect your statutory rights. **V** Vegetarian **Ve** Vegan **GF** Gluten free **DF** Dairy free

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## WHITE WINE

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### OPERETTO GARGANEGA PINOT GRIGIO DELLA VENEZIE

ITG - 2016 (abv 13%)

125ml.....	<b>5.50</b>
175ml.....	<b>6.00</b>
250ml.....	<b>8.50</b>
Bottle.....	<b>26.00</b>

At the moment it seems like the whole world loves Pinot Grigio! This wine is light and refreshing with floral and apple flavours. There is also another Italian grape variety in the blend called Garganega to add some extra flavour to the Pinot Grigio.

### CASTILLO VIENTO RIOJA JOVEN BLANCO

SPA - 2015 (abv 13%)

125ml.....	<b>6.00</b>
175ml.....	<b>7.50</b>
250ml.....	<b>10.00</b>
Bottle.....	<b>28.00</b>

The region of Rioja in Spain is famous for red wine but they also make some white wine from white grapes. Rioja Blanco. This white Rioja has soft apple and honeyed fruit flavours and aromas. It has no oak but some fresh citrus flavours.

### STELLENRUST CHENIN BLANC

SA - 2017 (abv 13%)

125ml.....	<b>7.00</b>
175ml.....	<b>7.50</b>
250ml.....	<b>10.00</b>
Bottle.....	<b>34.00</b>

All wines from the Stellenrust Estate are certified Fairtrade and proceeds from wine sales are invested back into the local community. This wine made from the Chenin Blanc grape has tropical fruit flavours and mineral notes along with a touch of vanilla from some partial ageing in oak barrels.

### YERING STATION LITTLE YERING CHARDONNAY

AUS - 2016 (abv 13%)

Bottle.....	<b>38.00</b>
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### SPY VALLEY SAUVIGNON BLANC

NZ - 2016 (abv 13.5%)

Bottle.....	<b>42.00</b>
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New Zealand is famous for its Sauvignon Blanc and this is a great example of why. A dry, light-bodied wine packed full of bold fruity flavours of citrus fruits, passion fruit and gooseberry.

### SANCERRE BLANC DOMAINE DE LA CHEZATTE

FRA - 2015 (abv 12.5%)

Bottle.....	<b>45.00</b>
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Sancerre is the name of the region in France where this wine is from and the grape variety used is Sauvignon Blanc. This means that Sancerre is light and refreshing with grassy and gooseberry aromas and flavours.

### CHAPEL DOWN BACCHUS WHITE,

ENG - 201X (abv 12%)

Bottle.....	<b>48.50</b>
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This wine is made in the Chapel Down winery in Kent using the Bacchus grape variety. The aromas and flavours are similar to that of Sauvignon Blanc with elderflower, nettles, passion fruit and grapefruit character.

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## RED WINE

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### SOLARENA BARREL AGED TEMPRANILLO DO CARINENA

SPA - 2015 (abv 13%)

125ml.....	<b>5.50</b>
175ml.....	<b>6.00</b>
250ml.....	<b>8.50</b>
Bottle.....	<b>26.00</b>

This wine is made from the Tempranillo grape, which is the same grape used to make Rioja. This wine comes from a different region which has a long history of wine making called Carinena in the North east of Spain. The wine has spiced raspberry aromas and velvety vanilla flavours (spends 4 months in oak).

### ALAMOS MALBEC

ARG - 2017 (abv 13.5%)

125ml.....	<b>6.50</b>
175ml.....	<b>8.00</b>
250ml.....	<b>10.50</b>
Bottle.....	<b>32.00</b>

The grape variety used to make this wine is Malbec. It makes big, rich and dark wines. The flavours and aromas are plums, dark chocolate and blackberries with some spice and pepper as well.

### THE SPEE'WAH DEEP RIVER SHIRAZ

AUS - 2016 (abv 13%)

125ml.....	<b>7.00</b>
175ml.....	<b>9.00</b>
250ml.....	<b>12.00</b>
Bottle.....	<b>34.00</b>

This wine is made from Shiraz grapes. It is bursting with red fruit aromas and black pepper. These aromas follow through onto the palate. It would be great paired with steak.

### STONE BARN MERLOT

USA - 2014 (abv 13%)

Bottle.....	<b>36.00</b>
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This wine is from California, USA and is an easy drinking fruity style of wine made from the grape variety Merlot. It has a soft, velvety mouth feel with hints of ripe cherry fruit. Flavours of blueberry's and blackberry's shine through with hints of vanilla.

### VIVANCO RIOJA CRIANZA

SPA - 2014 (abv 13.5%)

Bottle.....	<b>38.00</b>
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Rioja is Spain's most well known wine. It is made from a blend of different grape varieties, the best known is Tempranillo (pronounced tem-pra-neelaw). The word "Crianza" on the label indicates some ageing in both barrel and in the bottle. The principle flavours are red cherries and spicy oak.

### PASARISA PATAGONIA PINOT NOIR

ARG - 2015 (abv 14%)

Bottle.....	<b>40.00</b>
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With a medium body, this wine made from 100% Pinot Noir grapes exudes aromas of strawberries, cherries and vanilla. It has a high acidity due to being grown at high altitude. This wine will pair well with game dishes.

### VALDIVIESO SINGLE VINEYARD CABERNET SAUVIGNON

CHL - 2012 (abv 14%)

Bottle.....	<b>45.00</b>
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This is a powerful but smooth Cabernet Sauvignon with lots of blackcurrant flavours. It also has plenty of cinnamon, vanilla and mocha coffee aromas and a silky, fresh finish.