SNACK & SHARE

TRUFFLE PARM POTATO CRISPS 8½
w/malt vinegar aioli
ONION RINGS 8 classic, crisp & porky crusted
FRIED PICKLES 8½ porky crusted, w/ranch for dipping
PRETZEL BITES 12 buttered & salted, w/warm bacon & beer cheese dip on the side
SWEET POTATO FRIES 9½ w/cajun or peri peri sauce or all dip
PERI PERI CHICKEN POPS 12% grilled tenders marinated in a spicy lemon peri peri sauce. yogurt spiced on the side.
GARLIC SHRIMP GRATINÉ 13% baked in garlic parmesan butter w/melted swiss, topped w/toasted parmesan panko crumbs.
CALAMARI 12% breaded w/onion & red pepper, served on a bed of warm garlic tomato sauce w/freshly grated parmagiano reggiano.
CHICKEN WINGS 13½ balsamic, hot, sweet & sour, asian, caribbean jerk, peri peri, greek, teryaki, honey garlic, did pickles, sweet chilli, lemon pepper, served w/ranch or blue cheese.
HUMMUS & NAAN 10% mixed green beans, smoked tomato, cucumber & dilled cranberries, tossed in a red wine vinaigrette.
NOBLE HOUSE 9¼ mixed greens, bacon, shrined, & shaved parmesan.
MARKET SOUP 7¼ our chef’s daily creation, ask your server for details.
CAESAR 9¾ crisp croutons, bacon bits & shredded parmesan.
CHICKEN WINGS 14 balsamic glazed, served over basmati rice.
STEWED MUSSELS 15% a full pound of east coast mussels w/grilled garlic bread on the side.
CHILI LIME CHICKEN 14 lightly breaded, tossed in sweet chilli sauce, cr isp cucumber, fresh lime juice, chow mein noodles & green onions.
CASTLE NACHOS 17½ topped w/a blend of cheeses, tomatoes, onions, olives & jalapeno.
+ option per person chicken 5½ + spicy beef 5½ + guacamole 3½

DESSERTS

APPLE BERRY CRISP 7½ apples & berries baked with an oat crumble topping & served warm w/vanilla ice cream.
BIG BEN BROWNIE 8½ our signature dessert with thick slices of brownie layered w/vanilla ice cream, caramel, chocolate fudge sauce & whipped cream. half portion 6½
HIGHLAND BREAD PUDDING 7½ a long time favorite, with raisins & custard, served warm w/ram butter sauce & whipped cream. half portion 6½
BAILEYS CHEESECAKE 7½ baked new york style cheesecake laced w/baileys Irish cream & drizzled w/coffee & chocolate sauce.

the POUTINERIE

TRADITIONAL 8 fresh cheese curd & beef gravy.
THE WORKS 10% traditional + bacon, tomato, sour cream & green onions.
BUTTER CHICKEN 11½ simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt. contains cashews.

SOUPS & GREENS

ALE & ONION SOUP 9½ baked in house made croutons & melted swiss.
CREAMY TOMATO SOUP 9½ baked mixed cheese & fresh tomatoes in a light cream sauce, baked w/a light, puffy pastry, served w/a mixed green salad.
MARKET SOUP 7¼ our chef's daily creation, ask your server for details.
NOBLE HOUSE 9¼ mixed greens, bacon, bits & shaved parmesan.
CHICKEN WINGS 14 shimp skewer or chicken 5¼, salmon 6¼ in a citrus peanut vinaigrette w/a hoisin peanut sauce.
THE SIRLOIN 20% grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.

SIDES & EXTRAS

FISH TACOS (2) 15½ beer battered haddock, coleslaw, tomato, green onion & tartar sauce on the side. served w/ a house salad. + bacon 6
BRAISED LAMB TACOS (2) 16½ creamy buttermilk sauce, lettuce, pickled pink lump, chipped pastry & a side of house made harissa. served w/ a house salad. + bacon 6
FRIED CHICKEN TENDERS 15 buttermilk breaded, hand breaded chicken tenderlon served w/plum sauce & golden fried chips.
CURRIED CHICKEN FLATBREAD 15 mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt. contains cashews.
JALAPEÑO MAC & CHEESE 11 creamy mac & cheese sauce, topped w/toasted parmesan panko bread crumbs. + cajun chicken or bacon 3½
ROASTED MUSHROOM RAVIOLI 18 in a parmesan cream sauce w/fresh sage. grilled breaded fish on the side.
GRILLED PACIFIC SALMON 19½ with garlic herb butter, fresh dill & seasoned lemon; served w/mashed potatoes, seasonal vegetables.

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 onion bangers, w/garlic mashed & our rich beef dripping gravy.
SHEPHERD’S PIE 14% 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 16% curried tomato cream sauce topped w/chopped cilantro and spiced yogurt. served w/basmati rice & grilled garlic naan bread. contains cashews.
FISH & CHIPS 17½ crispy haddock, lightly beer battered & served w/slow & tomat sauce.
CHICKEN POT PIE 15½ crispy chicken, herbs & fresh tomatoes in a light cream sauce, baked w/a flaky, puff pastry cap, served w/a mixed green salad.
STEAK & MUSHROOM PIE 15½ sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/a light, puffy pastry, served w/a mixed green salad.
BEEF VINDALOO 18 sliced sirloin w/cauliflower, red pepper & peas; simmered in a sweet & sour sauce, served over basmati rice garnished w/cilantro & garlic grilled naan on the side.
STEAK SANDWICH 22½ grilled sirloin on french grilled bread, served w/chips, seasonal veg & a side of HP®® peppercorn sauce. + saucled mushroom or onions 3½

CASUAL FAVORITES

FISH TACOS (2) 15½ beer battered haddock, coleslaw, tomato, green onion & tartar sauce on the side. served w/ a house salad. + bacon 6
BRAISED LAMB TACOS (2) 16½ creamy buttermilk sauce, lettuce, pickled pink lump, chipped pastry & a side of house made harissa. served w/ a house salad. + bacon 6
FRIED CHICKEN TENDERS 15 buttermilk breaded, hand breaded chicken tenderlon served w/plum sauce & golden fried chips.
CURRIED CHICKEN FLATBREAD 15 mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt. contains cashews.
JALAPEÑO MAC & CHEESE 11 creamy mac & cheese sauce, topped w/toasted parmesan panko bread crumbs. + cajun chicken or bacon 3½
ROASTED MUSHROOM RAVIOLI 18 in a parmesan cream sauce with fresh sage. grilled breaded fish on the side.
GRILLED PACIFIC SALMON 19½ with garlic herb butter, fresh dill & seasoned lemon; served with mashed potatoes, seasonal vegetables.

BURGERS & SANDWICHES

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

THE STANDARD 15 burger sauce, lettuce, tomato, onion, pickle & american cheese.
THE DELUXE 16 chipotle sauce, guacamole, bbq sauce, peppered, bacon, aged cheddar, lettuce, tomato, pickle & red onion.
The DOUBLE STANDARD 19% two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.
BACON & BLEU CHEESE 16 lightly peppered, topped w/crumble bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.
CHEEKY PERI PERI 13% peripheri chicken bread in a speckled chilli lemon marinade w/mayo, lettuce, tomato & red onion.
CARIBBEAN JERK CHICKEN 14% grilled chicken breast w/mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/melted swiss cheese.
THE LAMB BURGER 16 grilled broccoli w house made tabbouleh, tomato, red onion & mixed greens.
THE VEGGIE 14 1/2 double stacked, beer battered veggie patties, w/american cheese, burger sauce, lettuce, tomato, onion & pickle.
FRENCH DIP 16% slow roasted beef, shaved thin on a toasted baguette w/sautéed mushrooms, onions, horseradish mayonnaise.
THE REUBEN 15% grilled rye bread w/shaved corn beef, swiss cheese, sauerkraut & our house made thousand island dressing.
CASTLE CLUB 14½ roasted turkey, ham, lettuce, aged cheddar, mayo & bacon on multigrain toast.
CAJUN CAESAR WRAP 14 cajun chicken, crisp romane, creamy caesar dressing, chopped bacon & shredded parmesan cheese.
CHIPOTLE TURKEY WRAP 14 1/2 roasted turkey, bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.
THE SLUM DOG 14 a panko crusted all beef dog, wrapped in garlic grilled naan w/curled tomato sauce, caramelized onions, chopped cilantro & spiced yogurt contains cashews.
LONDON CHEESESTEAK 17 thinly sliced sirloin w/mushrooms, onions & peppers, sautéed in a rich brown gravy, served in a toasted bolice with sauerkraut & horseradish aioli.
APPLEWOOD SALMON CLUB 16 oven roasted salmon, bruschetta, lettuce, tomato, bacon & guacamole.
HAM & CHEESE TOASTIE 14 chicken breast, caramelized onions, prosciutto, creamy balsamic dressing, house made Garnish & chipotle mayo.

* 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.
* gluten free burger buns are available upon request.