

STARTERS

TRUFFLE PARM POTATO CRISPS 7¾
w/ malt vinegar aioli.

ONION RINGS 7½
classic, crisp & panko crusted w/ chipotle aioli.

PRETZEL BITES 12
buttered & salted, w/ bacon & beer cheese dip.

SWEET POTATO FRIES 8
w/ chipotle aioli.

PERI PERI CHICKEN POPS 12
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

MINI PIE FLIGHT 12½
small portions of our three signature savory pies: shepherd's pie, steak & mushroom and chicken pot pie

CALAMARI 12
breaded w/ onion & red pepper, served on garlic tomato sauce w/ freshly grated parmesan.

CHICKEN WINGS 12
BBQ, buffalo, hot, salt & pepper, cajun, peri peri, honey garlic. served w/ ranch or bleu cheese.

HUMMUS & NAAN 10¼
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction and garlic grilled naan

CASTLE NACHOS 12½
topped w/ a blend of cheeses, tomatoes, onions, black olives & jalapenos
+ cajun chicken 5 + peri peri chicken 5
+ spicy beef 5 + guacamole 3

HAPPY HOUR [MON-FRI 3PM-6PM]

all starters - ½ price

SOUPS & GREENS

ALE & ONION SOUP 7¾
baked w/ house made croutons & melted swiss.

MARKET SOUP 6
our chef's daily creation. ask your server for details.

CAESAR 9½
crisp croutons, bacon bits & shaved parmesan.
+ chicken 5 +*salmon 7

NOBLE HOUSE 9½
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.
+ chicken 5 +*salmon 7

CITRUS CHICKEN SALAD 14½
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

THE ROCKET 12½
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.
+ chicken 5 +*salmon 7



PUB CLASSICS

STUFFED YORKSHIRE PUDDING 14
roast beef & rich beef gravy served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

BANGERS & MASH 14
house made british 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 & beef gravy. served w/ a noble house salad.

MANTA'S BUTTER CHICKEN 13½
curried tomato cream sauce w/ cashew butter topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

FISH & CHIPS 15½
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.
+ extra piece of fish 5

CHICKEN POT PIE 14
chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap. served w/ a noble house salad.

STEAK & MUSHROOM PIE 14
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/ a light, puff pastry cap. served w/ a noble house salad.

VINDALOO 12
cauliflower, red pepper & peas; simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan.
+ chicken 5

***STEAK & CHIPS** 27½
10oz NY strip served w/ chips.
+ sautéed mushrooms 1½ + grilled onions 1½

SIDES & EXTRAS

Chips	3½	Cup of Soup	3½
Sweet Potato Fries	4	Caesar Salad	4
Mashed Potatoes	3½	Noble House Salad	4
Onion Rings	4	Seasonal Vegetables	4
		Side of Rice	3

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

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

BURGERS, SANDWICHES & WRAPS

side of chips, house salad, caesar or mashed potatoes.

substitute sweet potato fries, cup of soup, onion rings or seasonal vegetables for 2½

burger adds:
+*fried egg or bacon 2 + onion rings 1½
+ sautéed mushrooms 1½ + beef patty 3

burger subs:
- gluten free bun + beyond meat® patty 1½

***THE STANDARD** 13¾
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

BEYOND MEAT® BURGER 15¼
plant based burger patty, house made burger sauce, lettuce, tomato, onion & pickle.

***THE DELUXE** 14½
chipotle aioli, guinness bbq sauce, bacon, cheddar, lettuce, tomato, pickle & red onion.

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

CHICKEN PERI PERI 13¾
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

FISH BUTTY 14½
lightly beer battered haddock, stacked on a brioche bun w/ american cheese, lettuce, tomato, pickle & house made tartar sauce.

FRENCH DIP 14
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

THE REUBEN 14
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

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

CAJUN CAESAR WRAP 13
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

CHIPOTLE TURKEY WRAP 13
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

GARDEN WRAP 12
lettuce, tomato, onion, red pepper, cucumber, avocado and black olives tossed in a honey dijon vinaigrette w/ hummus and goat cheese.
+ chicken 3½

CASUAL FAVORITES

FISH TACOS (2) 13½

spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 4

CLASSIC TACOS (2) 12½

chicken or spicy beef w/ lettuce, tomato, cilantro, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 3½

BEYOND MEAT® TACOS (2) 14

plant based meat w/ taco seasoning, lettuce, tomato, cilantro, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 4¼

FRIED CHICKEN TENDERS 13

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

JALAPENO MAC & CHEESE 10¼

creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb. + cajun chicken 3½ + bacon 3½

*GRILLED ATLANTIC SALMON 17½

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

DESSERTS

BIG BEN BROWNIE 7

our signature dessert with thick slices of brownie layered w/ vanilla ice cream, caramel, chocolate fudge sauce & whipped cream

HIGHLAND BREAD PUDDING 7

a long time favorite, with raisins & custard, served warm w/ rum butter sauce & whipped cream.

BAILEYS CHEESECAKE 7

baked new york style cheesecake laced w/ baileys irish cream & drizzled w/ coffee chocolate sauce.



[SPECIALTY COFFEE]

IRISH COFFEE 7
irish whiskey, coffee & whipped cream

SPANISH COFFEE 7
kahlua, brandy, coffee & whipped cream

MONTE CRISTO 7
kahlua, grand marnier, coffee & whipped cream

SPICED COFFEE 7
spiced whiskey, maple syrup, coffee & whipped cream

[DRAUGHTS]

GUINNESS	8
STELLA ARTOIS	7¾
HEINEKEN	7¾
STRONGBOW DRY CIDER	7¾
FULLER'S LONDON PRIDE	8
BUD LIGHT	5½
BLUE MOON	6½
BELL'S TWO HEARTED ALE	7½
FOUNDERS ALL DAY IPA	7½
HARPOON IPA	7½
SAM ADAMS ROTATIONAL	7½
SAM ADAMS BOSTON LAGER	7 ½
US ROTATOR	7 ½

[BOTTLES]

BUDWEISER	5
COORS LIGHT	5
MICHELOB ULTRA	5
MILLER LITE	5
OMISSION PAL ALE	7
BASS	6
BITBURGER DRIVE NON-ALCOHOLIC	6
CORONA	6
CRABBI'S GINGER BEER	7
HEINEKEN	6
HOEGAARDEN	6
NEWCASTLE BROWN ALE	6
SAM SMITH OATMEAL STOUT	6
WEIHENSTEPHANER ORIGINAL	7
WEIHENSTEPHANER HEFE 16.9oz	9
ALLAGASH WHITE	9
BALLAST POINT GRAPEFRUIT SCULPIN	8
DOGFISH HEAD 90 MINUTE IPA	9
LAGUNITAS IPA	6½
SAM '76	6
SIERRA NEVADA PALE ALE	6½
SPENCER TRAPPIST ALE	9
WORMTOWN BE HOPPY IPA	8

[TINS]

BERKSHIRE SEASONAL	6
BODDINGTONS 16oz	7
CBC WORKING CLASS HERO	6
CISCO GREY LADY	6
CLOWN SHOES SEASONAL	6
NARRAGANSETT LAGER 16oz	5
SCHOFFERHOFFER GRAPEFRUIT 16oz	8
BANTAM ROJO CIDER	9
DOWNEAST ORIGINAL BLEND CIDER	7
WOODCHUCK BUBBLY ROSÉ CIDER	7

[COCKTAILS]

OLD FASHIONED	11
bulleit rye whiskey, bitters, simple syrup, cocktail cherry & orange twist	
SOUTHERN ELDER	11
olmeca altos reposado tequila, st. germain, lime juice, bitters & orange	
RED HEMINGWAY	11
bacardi white rum, lime juice, simple syrup, topped with chambord and lime	
IRISH MAIDEN	11
jameson irish whiskey, st-germain, lemon juice, simple syrup & cucumber	
ELE FITZGERALD	11
beefeater gin, lemon juice, simple syrup, bitters and lemon wedge	

[MULES]

MOSCOW MULE	9
absolut, lime juice, ginger beer & mint	
BERRY GINGER MULE	9
absolut raspberri, ginger beer, topped with lager & lime wedge	
KENTUCKY MULE	10
maker's mark bourbon, lime juice, ginger beer & mint	
GLASGOW MULE	10
dewar's scotch, st-germain, lemon juice, bitters & ginger beer	
LONDON WIT	9
beefeater gin, ginger beer, topped with belgian wit and orange	

[RED WINE]

	6oz	9oz	btl
CAMELOT cabernet	7	10	28
IRONY pinot noir	10	14¾	40
CAMPO VIEJO tempranillo	9½	14	38
TROUBLEMAKER blend	11	16	44
GRAFFIGNA malbec	11	16	44
NOBLE VINES merlot	9½	14	38
LIBERTY SCHOOL cab sauv	11	16	44
JACOB'S CREEK shiraz	8½	12½	34

[WHITE WINE]

	6oz	9oz	btl
CAMELOT pinot grigio	7	10	28
RUFFINO pinot grigio	9½	14	38
KIM CRAWFORD sauv blanc	10	14¾	40
COSENTINO chardonnay	11	16	44
50 DEGREE reisling	12	17½	48
CHARLES+CHARLES rosé	8½	12½	34
EDUCATED GUESS chardonnay	12	17½	48
MIONETTO prosecco	10	----	40

BREAKFAST MENU

Monday-Friday 7:00AM to 11:00AM ▪ Saturday-Sunday 7:00AM to 2:00PM

FULL BREAKFAST

MORNING GLORY 10

two eggs, house made british banger, bacon, & your choice of toast. Served with breakfast potatoes or fresh fruit salad

FULL ENGLISH BREAKFAST 15

three eggs, house made british banger, bacon, grilled mushrooms, grilled tomato, baked beans, breakfast potatoes & toast.

THE BREAKFAST CLUB 10

scrambled eggs, tomato, mixed cheese & smoked bacon on toasted multigrain. served with breakfast potatoes or fresh fruit salad.

EGGS BENEDICT 11

two poached eggs, toasted english muffin w/ shaved honey ham & hollandaise sauce. served with breakfast potatoes or fresh fruit salad.

TRADITIONAL FRENCH TOAST 10

thick sliced french bread dipped in cinnamon egg wash, griddled golden brown, dusted with icing sugar & a side of maple syrup. served with breakfast potatoes or fresh fruit salad

WESTERN SCRAMBLER 10½

scrambled eggs, breakfast potatoes, bacon, honey ham, peppers, onions, tomatoes, mixed cheese & your choice of toast.

OMELET BAR 10½

three egg omelet served with breakfast potatoes or fresh fruit salad. choose from the following:

- ham & cheese
- bacon, cheese & tomato
- veggies & cheese

egg whites may be substituted upon request. + \$2

A SIMPLE START

STEEL CUT OATMEAL 6½

w/ fresh fruit on top & maple syrup on the side.

YOGURT PARFAIT 7½

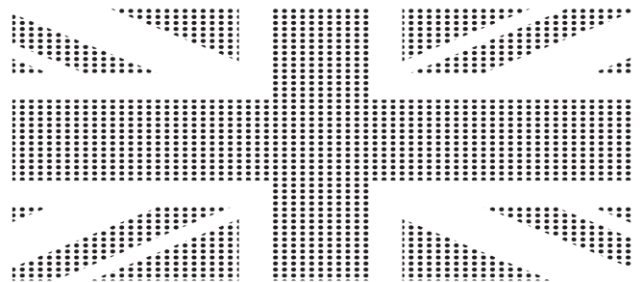
greek yogurt, layered w/ granola & fresh fruit.

TOASTED BAGEL 5

whole wheat bagel w/ butter, cream cheese or preserves.

BRUNCH SIDES

toast	2½	one egg	2
english muffin	2	two eggs	3½
bacon	3½	fresh fruit	3½
british banger	3½	yogurt	3
sliced tomatoes	2	breakfast potatoes	3½
baked beans	2½		



BRUNCH BEVERAGES

BLOODY MARY	8	COFFEE OR TEA	2½
MIMOSA	6	JUICE	2¾
MANMOSA	6¼	MILK	2½



#ELEPHANTCASTLE