

## STARTERS

**TRUFFLE PARM POTATO CRISPS** 7¾  
w/ malt vinegar aioli.

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

**PRETZEL BITES** 12  
battered & 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

## 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 Salad	4
Onion Rings	4	Seasonal Veg	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



#ELEPHANTCASTLE

## 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

butter milk 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 ]

MILLER LITE	6
BLUE MOON	7½
SAM ADAMS ROTATIONAL	7½
DC BRAU PILS	7½
FLYING DOG RAGING BITCH	7½
ATLAS DANCE OF DAYS	7½
GUINNESS	7½
STRONGBOW	7½

## [ BOTTLES ]

MILLER LITE	4½
ANGRY ORCHARD EASY APPLE	6½
MAGNERS	6¾
AMSTEL LIGHT	5½
CORONA	5¾
HARP	5½
HEINEKEN	6½
DOGFISH HEAD 90 MINUTE IPA	9½
SMITHWICK'S	5½
LAGUNITAS LIL SUMPIN	7
ALLAGASH WHITE	9½
WOODCHUCK CIDER	6½

## [ TINS ]

BROOKLYN LAGER	6
FIRESTONE WALKER UNION JACK	6
TRULY HARD SELTZER	6

## HAPPY HOUR

[ MON-FRI 3PM-6PM ]

domestic draught	5
well drinks	5
house wine 6oz	5
starters	½ price

## DAILY SPECIALS

<b>MONDAY</b>	
local draught	5
<b>TUESDAY</b>	
pickles & pretzels	5
sam adams draught	5
<b>WEDNESDAY</b>	
wine by the bottle	½ price
wine by the glass	1 off
<b>THURSDAY</b>	
mules	6
<b>FRIDAY</b>	
tins	25% off
<b>SATURDAY &amp; SUNDAY</b>	
bottomless bloody mary's & mimosas ...	15

## [ COCKTAILS ]

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

## [ MULES ]

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

## [ RED WINE ]

	6oz	9oz	btl
<b>CAMELOT</b> cabernet or merlot	7½	11	----
<b>IRONY</b> pinot noir	11	16	44
<b>CAMPO VIEJO</b> tempranillo	10	14¾	40
<b>TROUBLEMAKER</b> blend	12	17½	48
<b>GRAFFIGNA</b> malbec	10	14¾	40
<b>NOBLE VINES</b> merlot	9½	14	38
<b>LIBERTY SCHOOL</b> cab sauv	12	17½	48
<b>JACOB'S CREEK</b> shiraz	9½	14	38

## [ WHITE WINE ]

	6oz	9oz	btl
<b>CAMELOT</b> pinot grigio or chard	7½	11	----
<b>RUFFINO</b> pinot grigio	9½	14	38
<b>KIM CRAWFORD</b> sauv blanc	10	14¾	40
<b>COSENTINO</b> chardonnay	11	16	44
<b>50 DEGREE</b> reising	12	17½	48
<b>CHARLES+CHARLES</b> rosé	11	16	44
<b>EDUCATED GUESS</b> chardonnay	12	17½	48
<b>MIONETTO</b> prosecco	10	----	40