**STARTERS**

**TRUFFLE PARM POTATO CRISPS** 9½ w/ malt vinegar aioli.

**ONION RINGS** 9¾ classic, crisp & panko crusted w/ chipotle aioli.

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

**SWEET POTATO FRIES** 9 w/ chipotle aioli.

**PERI PERI CHICKEN POPS** 13 grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

**MINI PIE FLIGHT** 13½ small portions of our three signature savory pies: shepherd’s pie, steak & mushroom and chicken pot pie

**CALAMARI** 13½ breaded w/ onion & red pepper, served on garlic tomato sauce w/ freshly grated parmesan.

**CHICKEN WINGS** 14 BBQ, buffalo, hot, salt & pepper, cajun, peri peri, honey garlic. served w/ ranch or bleu cheese.

**HUMMUS & NAAN** 11½ creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction and garlic grilled naan

**CASTLE NACHOS** 14 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** 8½ baked w/ house made croutons & melted swiss.

**MARKET SOUP** 7¾ our chef’s daily creation. ask your server for details.

**CAESAR** 11½ crisp croutons, bacon bits & shaved parmesan.

- + chicken 5  + salmon 7

**NOBLE HOUSE** 10 mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.

- + chicken 5  + salmon 7

**CITRUS CHICKEN SALAD** 16½ citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

**THE ROCKET** 14 baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese. + chicken 5  + *salmon 7

**PUB CLASSICS**

**STUFFED YORKSHIRE PUDDING** 17½ roast beef & rich beef gravy served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

**BANGERS & MASH** 17½ house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

**SHEPHERD’S PIE** 17 seasoned ground beef, lamb & vegetables, topped w/ garlic mashed potatoes, crisp onions & beef gravy. served w/ a noble house salad.

**MANTA’S BUTTER CHICKEN** 17 curried tomato cream sauce w/ cashew butter topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

**CHICKEN POT PIE** 16 chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap. served w/ a noble house salad.

**STEW & MUSHROOM PIE** 17 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** 13 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** 28 10oz NY strip served w/ chips.

- + sautéed mushrooms 1½  + grilled onions 1½

**SIDES & extras**

Chips  5  Cup of Soup  5
Sweet Potato Fries  6  Caesar Salad  6
Mashed Potatoes  5  Noble House Salad  5
Onion Rings  5  Seasonal Vegetables  5
Side of Rice  5

~ 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 1

**THE STANDARD** 15 house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

**BEYOND MEAT® BURGER** 16 plant based burger patty, house made burger sauce, lettuce, tomato, onion & pickle.

**THE DELUXE** 16 chipotle aioli, guinness bbq sauce, bacon, cheddar, lettuce, tomato, pickle & red onion.

**BACON & BLEU CHEESE** 16 lightly peppered, topped w/ crumbled bleu cheese & bacon, mayo, lettuce, tomato, onion & pickle.

**CHICKEN PERI PERI** 15 grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

**FISH BUTTY** 15½ lightly beer battered haddock, stacked on a brioche bun w/ american cheese, lettuce, tomato, pickle & house made tartar sauce.

**FRENCH DIP** 16½ slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

**THE REUBEN** 15¼ grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

**CASTLE CLUB** 14½ roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

**CAJUN CAESAR WRAP** 14 cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

**CHIPOTLE TURKEY WRAP** 14 roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

**GARDEN WRAP** 12½ 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) 16
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 6

CLASSIC TACOS (2) 13½
chicken or spicy beef w/ lettuce, tomato, cilantro, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 4½

BEYOND MEAT® TACOS (2) 14½
plant based meat w/ taco seasoning, lettuce, tomato, cilantro, chipotle aioli & sides of hot sauce & salsa. served w/ a noble house salad. + taco 5

FRIED CHICKEN TENDERS 14½
buttermilk brined, hand breaded chicken tenderloin served w/ honey mustard & golden fried chips.

JALAPENO MAC & CHEESE 12
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb. + cajun chicken 3½ + bacon 3½

*GRILLED ATLANTIC SALMON 20
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.

DESSERTS

BIG BEN BROWNIE 8½
our signature dessert with thick slices of brownie layered w/ vanilla ice cream, caramel, chocolate fudge sauce & whipped cream

HIGHLAND BREAD PUDDING 8½
a long time favorite, with raisins & custard, served warm w/ rum butter sauce & whipped cream.

BAILEYS CHEESECAKE 8
baked new york style cheesecake laced w/ baileys irish cream & drizzled w/ coffee chocolate sauce.

[ DRAUGHTS ]

GUINNESS 8¼
STELLA ARTOIS 8¼
NEWCASTLE 8¼
HEINEKEN 7¼
OLD SPECKLED HEN 9¾
BODDINGTONS 8¼
BUD LIGHT 6½
BLUE MOON 7¼
SAM ADAMS BOSTON LAGER 7¼
WIDMER HEFEWIEZEN 7¼
ECLIPIC CAPELLA PORTER 7¼
SEATTLE CIDER SEMI SWEET 8¼
FREMONT SKY KRAKEN HAZY PALE 7¼
MARITIME ISLANDER DH PALE 7¼
CIDER ROTATOR 7¼
IPA ROTATOR 7¼
4 ONE & DONE ROTATORS 7¼
HALES KOLSCH 7¼
BOUNDARY BAY DH AMBER 7¼
FULLERS LONDON PRIDE PALE 9¼
BASS PALE ALE 7¼

[ BOTTLES ]

BUDWEISER 5½
COORS LIGHT 5½
MICHELOB ULTRA 5½
MILLER LITE 5½
FAT TIRE AMBER 5½
FIRESTONE UNION JACK IPA 5½
AMSTEL LIGHT 6
FULLER’S ESB 16.9oz 11¾
HOEGAARDEN 6¼
KALIBER NON-ALCOHOLIC 5¼
LINDEMANS FRAMBOISE 14¼
PACIFICO 6
RED STRIPE 5¼
SAM SMITH OATMEAL STOUT 7¼
SAM SMITH ORGANIC LAGER 7¼
SMITHWICK’S 6
ST PETER’S ORGANIC ENGLISH ALE 16.9oz 13½
WELLS BOMBARDIER ALE 16.9oz 11¼
YOUNG’S CHOCOLATE STOUT 16.9oz 11¾
ANGRY ORCHARD CIDER 5¼
CRABBIE’S GINGER BEER 7¼
MIKE’S HARD LEMONADE 5¼
SAM SMITH ORGANIC PERRY CIDER 8¼
ALASKAN AMBER 5¾
DESHUTES BLACK BUTTE PORTER 5½

[ COCKTAILS ]

OLD FASHIONED 12
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 10
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 9½
absolut, lime juice, ginger beer & mint

BERRY GINGER MULE 9½
absolut raspberry, 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 9½
beefeater gin, ginger beer, topped with belgian wit and orange

[ RED WINE ]

CAMELOT cab sauv 6oz 9½ 11 31
IRONY pinot noir 10 14½ 39
CAMPO VIEJO tempranillo 9½ 14 37
TROUBLEMAKER blend 13 18½ 51
GRAFFIGNA malbec 9½ 14 37
NOBLE VINES merlot 8¼ 12½ 34
14 HANDS cab sauv 9 12 35
JACOB’S CREEK shiraz 10 14½ 39

[ WHITE WINE ]

CAMELOT pinot grigio 8 11 31
RUFFINO pinot grigio 9 13 35
KIM CRAWFORD sauv blanc 11½ 16½ 45
SAGELANDS chardonnay 8½ 11½ 33
PACIFIC RIM reisling 8 11 31
CHARLES•CHARLES rosé 9½ 14 37
EDUCATED GUESS chardonnay 12 17½ 47
MIONETTO prosecco 187ml --- --- 14