



MENU



EL CASTILLO
TAPAS

Opening Times:
Thurs-Sat **11.30-22.00**
Wed & Sun **11.30-17.00**
Tel: **01388 600530**

| **V** Vegetarian | **Vg** Vegan | **Gf** Gluten Free |
| Please ask a member of staff about allergy information |

Snacks, Starters & Sharer Boards

Marinated Spanish olives	V Vg Gf	£4
Smoked paprika pork scratchings	Gf	£4
Mixed home-roasted nuts	Gf	£4
Bread Board: local sourdough & homemade olive bread, butter, olive oil and balsamic vinegar	V Vg	£6
Hummus: chickpea tahini & spice purée served with extra virgin olive oil and homemade olive bread	V Vg Gf	£6
Cheese Board: a selection of Spanish and local cheeses with walled garden chutney and El Castillo crackers.		£12
Cured Spanish Meats: Ibérico ham, belotta salchichón and belotta chorizo with citrus apricots, sun-blushed tomatoes, balsamic rocket salad and homemade crackers		£12
Charcuterie Board: serrano ham, chorizo sausage, spicy sausage, Manchego, Murcia al Vino, balsamic onions, sun-blushed tomatoes, balsamic rocket salad & homemade crackers, sweet chilli and roasted tomato chutney		£16
El Castillo Mixed Pickle Board: balsamic pickled onions, beetroot, Valencian carrots, Guindillas chillies, figs and citrus apricots	Gf	£10
Champiñones al Ajillo: garlic & chive mushrooms, olive oil, sourdough crostini		£5
Pan de Olivas y Pimiento: toasted olive bread, charred piquillo peppers, Weardale smoked cheese and garlic aioli		£5

Passionate about local

Our Walled Garden

At Auckland Palace, our culinary ethos is rooted in history. Where possible ingredients are sourced directly from our gardens nestled within the historic grounds, each dish embodies a legacy of sustainability and heritage. Experience the essence of our rich past with every bite.




Carne/ Meat Tapas

Chorizo y Higos: chorizo sausage and sweet figs with a sweet fennel seed reduction Gf	£8
Albóndigas con Champiñones Gf: pork & beef meatballs, mushroom, garlic and chive cream sauce smoked, Weardale cheese Gf	£9
Pollo Pintxo: Spanish spiced chicken & pepper kebabs with a fresh mint yogurt dipping sauce	
Panceta a Fuego Lento: braised crispy garlic and herb belly pork with harissa aioli Gf	£8.5
Morcilla Pimientos: pan-seared Black Pudding with sautéed red peppers and Rioja red onion marmalade	£7.5

Passionate about local

Weardale Cheese

Simon Raine's passion for his craft is as compelling as the cheeses he lovingly crafts in the historic HUT 16 at Harperley. Once a World War Two prisoner of war camp, it now hosts a thriving dairy, producing 100-120 kilograms of cheese weekly from locally sourced milk.



Pescado y Mariscos/ Fish & Seafood Tapas

Buñuelos de Salmón Ahumado: poached salmon and chive fritter served with caper aioli and harissa aioli Gf	£8
Gambas al Ajillo: pan-seared tiger prawns, with garlic, fresh lemon, paprika salt Gf	£8
Gambas a la Gabardina: crispy battered tiger prawns with Maldon sea salt, fresh chilli, spring onions and chilli aioli Gf	£8
Calamares con Pimientos: crispy seasoned squid with red pepper salsa Gf	£7.5
Besugo Go Go: fillet of sea bream, roasted butternut squash and wilted buttered spinach Gf	£8.5
Mejillones con Ginebra: fresh Shetland mussels, Sevilla gin, fresh tomato, lemon and parsley Gf	£8
Mejillones con Ajo y Salsa Cremosa: fresh Shetland mussels, and garlic cream sauce Gf	£8

Tapas de Verduras/ Vegetable Tapas

Patatas Bravas: deep-fried potato pieces with a spicy tomato sauce and garlic aioli	V Vg Gf	£6.5
<hr/>		
Tortilla Española: classic Spanish potato omelette with roasted red peppers, rocket salad, homemade sun-blushed tomatoes and Rioja red onion marmalade	V Vg Gf	£7
<hr/>		
Asada Calabaza: roasted butternut squash with herbs and mojo verde	V Vg Gf	£6
<hr/>		
Beetroot with Hummus: mixed beets with hummus & molasses	V Vg Gf	£7
<hr/>		
Valencian Carrots: carrots marinated in orange, spices and garlic with mojo verde	V Vg Gf	£7
<hr/>		
Walled Garden Roasted Vegetables: roasted seasonal vegetables, sourced from the castle gardens	V Vg Gf	£6
<hr/>		
Aubergine Fritters: crispy battered aubergine fritters served with Durham Honey, Maldon sea salt	V Vg Gf	£6

Paella Española

Paella con Carne: paella with chicken, chorizo, peppers, peas | **Gf** | **£16.50 per person**

Paella de Mariscos: paella with fish, mussels, king prawns, squid, peas and red peppers | **Gf** | **£16.50 per person**

Paella de Valencia: paella with chicken, mussels, king prawns, squid, peas and red peppers | **Gf** | **£16.50 per person**

Paella de Verdura: paella with fresh seasonal vegetables, finished with pepper salsa | **V** | **Vg** | **Gf** | **£14.50 per person**

Passionate about local

Hodgson Fish

Established in 1916, Hodgson's Fish, a family-run establishment nestled just 19 miles away in the seaside town of Hartlepool, boasts a century-long legacy built on a steadfast commitment to providing quality seafood.

