

From the Bar

**Glass of Chilled
Prosecco or Champagne**
5.00 / 6.50

Lurvil's Delight Botanical Blend
Welsh Sparkling Water Blend
including stinging nettle, dock leaves
infused with juniper berry.
2.95

Cranberry Lime Mojito
A Twist on a Classic Drink
Sugar, Lime, Cranberry & Rum
6.00

Spring Pimm's Cup
Pimms, Cucumber,
Lemon & Ginger Ale
6.00

Something to Nibble

Loaded Chips
Bacon, Cheese, Spring Onion
& Sour Cream (V*,GF)
4.00

Crispy Halloumi Fries
Harissa Yoghurt Dip (V)
4.00

Parmesan & Potato Scotch Egg
Sea Salt Flakes &
House Truffled Ketchup (V)
4.00

**Tear 'n' Share
Garlic Bread (V)**
4.00

To Start

Soup of the Day
Warm Crusty Bread,
Abergwenlais Butter (V, GF*)
5.50

Ham Hock Terrine
Slow Cooked Ham Hock, Peas, Mustard & Honey,
Picalilli, & Toast (GF*)
6.00

Spicy Pork Bites
Minted Yogurt Dip and Tortilla Chips (GF*)
6.00

Smoked Haddock Croquettes
Steamed Marsh Samphire, Creamed Leeks,
Sweetcorn & Cockle Chowder
6.00

Char grilled Fresh Asparagus
Roast cherry vine tomatoes, griddled polenta, rocket
leaves, balsamic & Parmesan (V, GF)
8

Mozzarella
New Season Peas, Broad Beans, Fresh Mint,
Lemon & Olive Oil (V, GF)
6.50

Pub Classics

Aromatic Chicken OR Thai Vegetable Curry (V)
Rice OR Chips
Poppadums, Mango & Yoghurt (GF)
10.50

Fresh Baked Shortcrust Pie of the Day
Crushed Minted Peas
Beef Dripping Chips or Mash
10.50

Beer Battered Fish n Chips
Crushed Minted Peas, Chunky Tartar Sauce
Beef Dripping or Skinny Chips
11.50

7hr Confit of Lamb
Creamed Mash, Steamed Greens
Rich Rosemary Garlic Sauce (GF)
15.00

Drovers Lunch
Ham Hock Terrine, Parmesan & Potato Scotch Egg,
Strong Welsh Cheddar, Picalilli, Tomato Chutney,
Coleslaw & Bread
10.50

Homemade Rich Mince Lasagne
Garlic Bread & Salad
10.50

From the Chargrill

Celtic Pride 100% Welsh Farms Rump Steak
The steak-eaters steak Full of flavour
best not cooked too rare (GF)
10oz 17.00
(Served with Beef Dripping Chips, Balsamic Tomato, Slow Roasted Mushroom & Beer Battered Onion Rings)

Celtic Pride 100% Welsh Farms Sirloin Steak
A fine choice due to its tasty, melt-in-the-mouth succulence
Has the right amount of fat and nice marbling. (GF)
8oz 20.00

The Castle Buttermilk Marinaded Spiced Crunchy Chicken
Sweet Potato Fries, Coleslaw
Sour Cream & Chives
11.00

Welsh Cured Horseshoe Gammon 10 oz
Orange Saffron Glaze, Grilled Pineapple,
Beef Dripping Chips & Crushed Minted Peas (GF)
11.50

Celtic Pride 100% Welsh Beef Castle Steak Burger
Minced Steak Burger, Melted Cheese,
House Cucumber Pickle, Coleslaw
Real Chips Cooked in Dripping, Served in Brioche Bun
10.00

Homemade Chick Pea & Mushroom Burger
Pulled BBQ Carrots, Tomato Relish, Cucumber Pickle,
Coleslaw & Lettuce
Skinny Fries, Served in Brioche Bun (V)
9.00

Add Bacon 1.00
Add Extra Steak Burger 4.00

Add Smokey BBQ Pulled Pork 2.00
Add Beer Battered Onion Rings 1.00

On the Side

Basket of Bread 2.00
Baked Garlic Bread 4.00
Creamed Mash 2.50
Crushed Minted Peas 2.00
Beef Dripping Chips 2.50
Skinny Fries 2.50
Sweet Potato Fries 2.50
Mixed Dressed Salad Leaves 3.50
Steamed Seasonal Greens 2.50
Battered Onion Rings 2.50
Bearnaise Sauce 2.50
Red Wine Sauce 2.50
Peppercorn Sauce 2.50

Sandwiches (12noon till 6pm)

Slow Cooked Smokey BBQ Pulled Pork
Dill Cucumber Pickle, Coleslaw, Brioche
8.00

7.00 Castle Grilled Welsh Rarebit
Spiced Tomato Chutney (V,GF*)
6.50

Homemade Beer Battered Fishfinger
Soft Bun, Smashed Minted Peas & Tartare Sauce
7.00

Add Crispy Dry Cure Bacon
1.00

Crunchy Chicken Club Sandwich
Crunchy Chicken, Mayonnaise, Bacon,
Lettuce & Tomato

Mature Welsh Cheddar & Spring Onion
Coleslaw & Tomato Chutney (V)
6.00

Home Sugar Baked Ham & Tomato
Coleslaw & English Mustard
6.00

**Add a Portion of Beef Dripping Chips,
Sweet Potato Fries or Skinny Fries**
1.50

... See BlackBoards ...
For
Today's Fresh Fish & Specials

(V) Suitable for Vegetarians
(V*) Can be Made Suitable for Vegetarians
(GF) Suitable for a Gluten Free Diet
(GF*) Can be made suitable for a Gluten Free Diet
Please Ask Your Server if you Have
any Further Dietary Requiements



White Wine

		125ml	175ml	250ml	Bottle
#1	Cal Y Canto Viura Verdejo , Castilla y Leon, Spain Great tropical flavours with fresh fruity taste	2.75	3.75	5.40	16.00
#2	Faraway Farm Chenin Blanc , Western Cape, SA Great round and soft white wine. Intense flavours of honeysuckle and pear	3.05	4.00	5.70	16.50
#3	Les Foncanelles Sauvignon Blanc , Languedoc, France Classic fresh and citrusy sauvignon blanc	3.25	4.50	6.00	17.50
#4	The Accomplice Chardonnay , South East Australia Fresh and fruity with a hint of oak to give the wine more weight	3.35	4.60	6.15	18.00
#5	Pinot Grigio Villa Albini , Veneto, Italy Fresh and zingy with flavours of pear and green apple	3.45	4.70	6.50	19.00
#6	Fiano Bianco Lunate , Sicily, Italy the fiano grape is round and generous and gives flavours of Litchi, honey and rose				20.50
#7	Picpoul de Pinet Domaine Delsol , Languedoc, France Grown in the Languedoc region in the hills outside Montpellier. Light, fresh, easy to drink and citrusy				23.50
#8	Kotuku Sauvignon Blanc , Marlborough, New Zealand Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.				25.00
#9	Albarino Deusa Nai , Galicia, Spain The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours				25.50
#10	Allan Scott Riesling , Marlborough, New Zealand Sugar and Acidity in this wine are extremely well balanced to give a rich fruity, and aromatic riesling. A must try!	5.10	6.80	9.70	29.00
#11	Chablis Domaine Du Colombier , Burgundy, France Fresh and zingy Chardonnay with mineral and flowery notes				33.00

Red Wine

		125ml	175ml	250ml	Bottle
#201	Cal y Canto Tempranillo Merlot Syrah , Spain Easy drinking smooth red with flavours and notes of strawberries, red berries with a hint of spices	2.75	3.70	5.20	16.00
#202	Los Picos Reserve Cabernet Sauvignon , Central Valley, Chile Ripe plum and raspberry fruit with a touch of spice	3.05	4.00	5.70	16.50
#203	Saint Marc Reserve Merlot , Languedoc, France Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish	3.25	4.50	6.00	18.00
#204	Les Vignerons Grenache Pinot Noir , Languedoc, France Light soft and fruity flavours with a smooth taste				17.50
#205	Gran dominio Crianza , Rioja, Red berries and vanilla flavours. Intense tannins with a spicy finish	3.55	4.80	6.60	19.50
#206	Franschhoek Cellar Shiraz "Baker Station" , Franschhoek, South Africa Blackberries, pepper and spice set against modest oak in the background and soft ripe tannins that provide a balanced juicy finish	3.75	5.00	6.90	20.50
#207	Casa Vinironia Appasimento , Puglia, Italy Made using air-dried grapes. Produces a rich, full bodied and fruity wine. Great with meat and chocolate deserts.				21.50
#208	Domaine du Seuil Cadillac Cotes de Bordeaux , Bordeaux, France Owned by a Welsh family and have been producing organic wines for the last few years. Aromas of blackberry, plum, spice and tobacco. Medium-full in body with moderate acidity and velvety tannins				22.50
#209	Picada 15 Malbec , Patagonia, Argentina Cherries and plums with a subtle hint of violet with hint of vanilla imparted by slight oak ageing.	4.55	6.20	8.75	26.00
#210	Allan Scott Pinot Noir , Marlborough, New Zealand Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming				31.00
#211	Chateauneuf-Du-Pape Domaine Arnesque , Rhone, France				33.00

Rose Wine

		125ml	175ml	250ml	Bottle
#301	Pinot Grigio Blush Capriano , Veneto, Italy Fresh red fruits flavours and a hint of spice on the finish.	2.70	3.75	5.40	16.00
#302	Paradise Point Zinfandel Rose , California, USA Pale pink colour with raspberries and strawberries flavours. Light fresh and crisp red fruits flavours	3.25	4.50	6.00	18.00

Champagne & Sparkling

		125ml	Bottle
#401	Prosecco Borgo Del Col Alato Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.	5.00	22.00
#402	Champagne Raffin-Lepitre Brut N.V Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus	6.50	30.00
#403	Ancre Hill Estate Sparkling Brut NV fresh and well-balanced with hints of citrus and white fruits. Well defined, subtly rounded with expressive fruits flavours		40.00