

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

Spiced Mulled Cider
3.75

Blackberry & Elderflower Pimms
Fiery Ginger Beer
5.00

Something to Nibble

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

Crispy Halloumi Fries
Harissa Yoghurt Dip (V)
4.00

Sausage Meat Scotch Egg
Sea Salt Flakes &
House Truffled Ketchup
4.00

**Tear 'n' Share
Garlic Bread (V)**
3.00

Basket of Bread
Welsh Butter (V)
2.00

To Start

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

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

Castle Prawn Cocktail
Luxury prawns in bloody Mary marie rose sauce Little
Gems, tomato, cucumber & chive dressing (GF*)
6.50/12.50

Smoked Mackerel, Dill & Cream Cheese Pate
Cucumber Pickle & Melba Toast
6.00

Baked Goats Cheese on Toasted Crouton
Confit leeks, chicory, salad leaves and balsamic
dressing (V)
6.50 / 12.00

Wild Mushroom Linguine
Saute wild mushrooms, creme fraiche, truffle cream
sauc with linguine and Parmesan (V)
6.50/11.00

Pub Classics

Aromatic Chicken Curry
Rice OR Chips
Poppadums, Mango & Yoghurt
10.50

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

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

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

Traditional Welsh Faggots
Creamed mash, smashed peas & onion gravy
10.50

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

Homemade Rich Mince Lasagne
Tomato sauce, Garlic Bread & Salad
10.50

From the Chargrill

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

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

Vegetarian Halloumi Mixed Grill
Halloumi, Mushroom, Tomato, Bruschetta, Guacamole, Fried Egg
10.00

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

Creamed Mash 2.50
Crushed Minted Peas 2.00
Beef Dripping Chips 2.50
Skinny Fries 2.50
Sweet Potato Fries 3.50
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
Homemade Beer battered Fishfinger
Soft Bun, Smashed Minted Peas & Tartare Sauce
7.00
Crunchy Chicken Club Sandwich
Mayonnaise, Bacon,
Lettuce & Tomato
7.00

Castle Grilled Welsh Rarebit
Spiced Tomato Chutney (V,GF*)
6.50
Add Crispy Dry Cure Bacon
1.00
Mature Welsh Cheddar, Mayo and Spring Onion
Coleslaw (V)
6.00

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

... See BlackBoards ...
For
Todays 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