

From the Bar

Mini Bottle of Chilled Prosecco
7.00

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

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

Chicken Liver Pate
Tomato Chutney, Toasted Brioche
6.00

Castle Prawn Cocktail
Luxury prawns in bloody Mary marie rose sauce Little Gems, tomato, cucumber (GF*)
6.95/12.50

Deep Fried Camembert
Cranberry Sauce
6.00

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

Plum Tomato & Mozzarella Salad
Fresh Basil Dressing (V)
6.50

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
10.90

Drovers Lunch
Ham Hock Terrine, Sausage Meat Scotch Egg, Strong Welsh Cheddar, Picallili, 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 Dai Mathews Rump Steak
The steak-eaters steak Full of flavour
best not cooked too rare (GF)
17.00

8oz Dai Mathews Sirloin Steak
A fine choice due to its tasty, melt-in-the-mouth succulence
Has the right amount of fat and nice marbling. (GF)
21.00

(Served with Beef Dripping Chips, Balsamic Tomato, Slow Roasted Mushroom & Beer Battered Onion Rings)

Steaks are from Dai Mathews our local Llandovery Butcher

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

Dai Mathews 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
11.00

Quinoa, Beef & Edamame Burger
Pulled Carrot & hummus, brioche bun skinny fries, coleslaw
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)

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

