

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

Chunky Winter Vegetable Soup
Warm Crusty Bread, Welsh Butter (V, GF*)
5.50

Chicken Liver Pate
Tomato Chutney, Toasted Brioche
5.50

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

Devilled Lambs Kidneys
On toast
6.50

Mature Cheddar & Caramelised onion Tart
Roasted beetroot and balsamic dressing (V)
6.00

Deep Fried Tempura Wild Mushrooms
Tarragon & Garlic Mayonnaise (V)
6.50

Pub Classics

Aromatic Chicken or Vegetarian Curry (V)
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

Lentil Shepherds Pie (V)
Winter Greens
11.95

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

Homemade Rich Mince or Vegetarian Lasagne(V)
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, Beet & 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

Castle Grilled Welsh Rarebit
Spiced Tomato Chutney (V,GF*)
6.50
Add Crispy Dry Cure Bacon
1.00

Crunchy Chicken Club Sandwich
Mayonnaise, Bacon,
Lettuce & Tomato
7.00

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

Love
LLANDOVERY
Carwch
LLANYMDDYFRI

White Wine

		125ml	175ml	250ml	Bottle
#1	Cal Y Canto Viura Verdejo, Castilla y Leon, Spain Great tropical flavours with fresh fruity taste	3.40	5.15	6.50	18.00
#2	Oude Kaap Chenin Blanc, Western Cape, SA Lovely ripe tropical fruit aromas, a mineral touch and a crispy acidity make this a lovely fresh and aromatic white wine with layers of flavour.	3.45	5.30	6.70	18.50
#3	Les Foncanelles Sauvignon Blanc, Languedoc, France Classic fresh and citrusy sauvignon blanc	3.90	5.90	7.60	21.00
#4	The Accomplice Chardonnay, South East Australia Fresh and fruity with a hint of oak to give the wine more weight	3.90	5.90	7.60	21.00
#5	Pinot Grigio Villa Albini, Veneto, Italy Fresh and zingy with flavours of pear and green apple	3.90	5.90	7.60	21.00
#6	Fiano Bianco Lunate, Sicily, Italy The fiano grape is round and generous and gives flavours of Lychee, honey and rose				26.00
#7	Kotuku Sauvignon Blanc, Marlborough, New Zealand Classic NZ Sauvignon blanc made by Allan Scott, Fresh and zesty with a long fruity taste.				29.50
#8	Picpoul de Pinet Domaine Delsol, Languedoc, France From the Languedoc region in the hills outside Montpellier. Light, fresh, easy to drink and citrusy				28.50
#9	Albarino Deusa Nai, Galicia, Spain The albarino grape is from the cool climate of the Galician coast. Tropical and citrusy flavours				30.00
#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!				31.00
#11	Chablis Domaine Du Colombier, Burgundy, France Fresh and zingy Chardonnay with mineral and flowery notes				45.00

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	3.40	5.15	6.50	18.00
#202	Los Picos Reserve Cabernet Sauvignon, Central Valley, Chile Ripe plum and raspberry fruit with a touch of spice	3.20	4.90	6.20	17.00
#203	Saint Marc Reserve Merlot, Languedoc, France Fruity nose, mixed with spicy notes of pepper. Smooth taste with long finish	3.95	6.05	7.70	22.50
#204	Gran dominio Crianza, Rioja, Red berries and vanilla flavours. Intense tannins with a spicy finish	4.65	7.00	9.00	27.50
#205	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	4.70	7.20	9.20	26.10
#206	Casa Vinironia Appasimento, Puglia, Italy Made using air-dried grapes. Produces a rich, full bodied and fruity wine. Great with meat and chocolate desserts.				27.50
#207	Les Vignerons Grenache Pinot Noir, Languedoc, France Light soft and fruity flavours with a smooth taste				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				31.50
#209	Picada 15 Malbec, Patagonia, Argentina Cherries and plums with a subtle hint of violet with hint of vanilla imparted by slight oak ageing.	5.60	8.45	11.00	31.20
#210	Allan Scott Pinot Noir, Marlborough, New Zealand Dark cherries and raspberries, with subtle oak characters. The palate entry is soft and warming				47.00
#211	Chateauneuf-Du-Pape Domaine Arnesque, Rhone, France				44.00

Rose Wine

		125ml	175ml	250ml	Bottle
#301	Los Picos Cabernet Sauvignon, Chile A hint of sweetness, fruity and easy to drink.	3.30	4.90	6.50	17.00
#302	Paradise Point Zinfandel Rose, California, USA Pale pink colour with raspberries and strawberries flavours. Light fresh and crisp red fruits flavours	4.40	6.60	8.50	24.00

Champagne & Sparkling

			Bottle
#401	Prosecco Borgo Del Col Alato Very fine bubbles. Honey and apple flavours leading to a well balanced, light and fresh palate.		28.00
#402	Champagne Raffin-Lepitre Brut N.V Blend of Chardonnay and Pinot Noir, light bubbles with light flavours of brioche and citrus		45.00