



DAYTIME MENU
JANUARY 2022
12noon till 4:30pm

LUNCH SET MENU
3 Course - 17.00
2 Course - 13.00

☉ Denoted Dishes Available on the Set Menu AVAILABLE MON to SAT

SNACKS & NIBBLES

Sausage Meat Scotch Egg	4.50
Sea Salt Flakes & House Truffled Ketchup	
Crispy Halloumi Fries	5.00
Harissa Dip	
Toasted Sourdough Bread	3.00
Welsh Butter, Olive Oil & Balsamic	

STARTERS

Soup of Day	5.50
Crusty Bread & Butter ☉	
Deep Fried Brie	6.00
Red Onion Marmalade ☉	
Castle Prawn Cocktail	6.50
Luxury prawns in bloody Mary marie rose sauce Little Gems, tomato, cucumber & chive dressing	
Ham Hock Terrine ☉	6.00
Slow Cooked Ham Hock, Peas, Mustard & Honey Piccalilli, & Toast (GF*)	
Salt & Pepper Squid	6.50
Sweet Chilli Sauce	

OPEN SANDWICHES

Served on Toasted White Sourdough

Crunchy Buttermilk Chicken ☉	8.50
Homemade Beer Battered Fish Finger ☉	7.50
Castle Grilled Welsh Rarebit ☉	7.00
Chickpeas Hummus ☉	6.50
Roasted Peppers, Feta Cheese	

SALADS

Drovers Lunch	11.00
Sausage Meat Scotch Egg, Ham Hock Terrine, Piccalilli, Toasted Sourdough, Strong Cheddar Cheese	
Castle Caesar Salad	13.00
Cos Lettuce, Buttermilk Spiced Chicken, Caesar Dressing, anchovy, Parmesan Cheese	
Halloumi, Carrot & Orange Salad	9.00
Picked Carrots, Watercress, Orange, Honey Mustard Dressing	

MAINS

Vegetarian Halloumi Mixed Grill ☉	11.00
Halloumi, Mushroom, Tomato, Sourdough, Guacamole, Fried Egg	
Welsh Cured Horseshoe Gammon 10oz	12.50
Orange Saffron Glaze, Grilled Pineapple, Beef Dripping Chips & Crushed Minted Peas (GF)	
Homemade Steak & Ale Pie ☉	12.00
creamed mash, mint peas, gravy	
Homemade Lasagne (Beef or Veggie Mince)	11.50
Creamed Mash, Smashed Peas & Gravy	
Beer Battered Cod n' Chips ☉	12.00
Skin-on-fries & Crushed Peas	
Aromatic (Chicken or Vegetable) Curry ☉	11.00
Rice, Poppadum, Mango Chutney & Yoghurt	
Castle Steak Burger	12.00
Bacon, Cheese, Coleslaw, Cucumber Pickle, Brioche Bun	
Lamb Shank	15.00
Creamy Mash, Mint Gravy & Seasonal Greens	



DAYTIME MENU
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BRUNCH
8am till 10:30am

Full Welsh	9.95
Back Bacon, Pork Sausage, Black Pudding, Grilled Tomato, Fried Mushrooms, Hash Brown & Baked Beans	
Choice of Egg – Fried, Poached or Scrambled	
Full Veggie	9.95
Glamorgan Sausages, Hash Brown, Wilted Kale, Fried Mushrooms, Grilled Tomato & Baked Beans	
Choice of Egg – Fried, Poached or Scrambled	
Full Vegan	9.95
Smashed Avocado, Wilted Kale, Hash Brown, Fried Mushroom, Grilled Tomato & Baked Beans	
Egg on Toast	5.50
White, Brown or Gluten Free	
Fried, Poached or Scrambled	
Poached Kippers	7.00
Scrambled Egg	
Porridge	6.00
Honey	
Buttermilk Pancakes	7.00
Scrambled Egg, Bacon & Maple Syrup	

MORNING SNACKS

Toast	3.00
2 Rounds – White, Brown or Gluten Free	
Strawberry Jam, Marmalade or Marmite	
Toasted Teacake	3.00
Welsh Butter, Strawberry Jam	

COFFEE

Espresso	2.25
Double Espresso	2.50
Americano	2.50
Babycino	2.00
Cappuccino	2.50
Latte	2.50
Mocha	3.00
Hot Chocolate	3.00

TEAS

Breakfast or Decaf Tea	2.25
Pure Green Tea	2.25
Earl Grey	2.25
Camomile	2.25
Lemon & Ginger	2.25
Cranberry & Raspberry	2.25
Mixed Berry	2.25
Peppermint	2.25

DESSERTS

Homemade Sticky Toffee Pudding ☹	6.00
Butterscotch Sauce, Vanilla Ice Cream	
Vanilla Crème Brulée ☹	6.00
Homemade Shortbread Biscuit	
Orange & Chocolate Chip Cheesecake ☹	6.00
Caramelised Orange & Chocolate Sauce	
Chantilly Cream Profiteroles ☹	6.00
Chocolate Sauce	
Trio of Ice Creams or Sorbets ☹	4.50

AFTERNOON TEA

Welsh Tea	3.50
Homemade Welsh Cakes, Welsh Breakfast Tea	
Cream Tea	5.00
Traditional Scone, with Cream, Strawberry Jam and Welsh Breakfast Tea	
Traditional Afternoon Tea	14.00
Choice of Finger Sandwiches, Selection of Mini Cakes, Scone, Welsh cakes and Welsh Breakfast Tea	
(PRE-BOOKING ESSENTIAL)	