

**AVAILABLE TO EAT IN
OR TAKEAWAY**



**SEE BOARDS FOR
DAILY SPECIALS
AND FISH**

EVENING MENU
JANUARY 2022 - 5:30pm till 9pm

WHILE YOU WAIT

Sausage Meat Scotch Egg Sea Salt Flakes & House Truffled Ketchup	4.50
Toasted Sourdough Bread Welsh Butter, Olive Oil & Balsamic V	3.00
Antipasti Olives, Toasted Sourdough, Cured Meats	4.50

STARTERS

Deep Fried Brie Red Onion Marmalade V	6.00
Castle Prawn Cocktail Luxury prawns in Marie rose sauce, Little Gems, tomato, cucumber & chive dressing GF*	6.50
Ham Hock Terrine Slow Cooked Ham Hock, Peas, Mustard & Honey, Piccalilli, & Toasted Sourdough GF*	6.00
Salt & Pepper Squid Sweet Chilli Sauce	6.50
Crispy Halloumi Fries Harissa Dip V	5.00

GRILL

Dai Matthews 10oz Rump Steak Beef Dripping Chips, Beer Battered Onion Rings, Buttered Corn-on-the-Cob GF	18.00
Dai Matthews 8oz Sirloin Steak Beef Dripping Chips, Beer Battered Onion Rings, Buttered Corn-on-the-Cob GF	22.00
Welsh Cured Horseshoe Gammon 10oz Orange Saffron Glaze, Grilled Pineapple, Beef Dripping Chips & Crushed Minted Peas GF	13.50
Meat Mezze Board to Share Dai Matthews Sausage, Mini Steak Burger, Grilled Chorizo, 5oz Gammon, Boneless Chicken Thighs, Hummus, Mint Yoghurt, Grilled Halloumi, Corn on the Cob, Toasted Sourdough GF*	25.00
Vegetarian Halloumi Mixed Grill Halloumi, Mushroom, Tomato, Toasted Sourdough, Guacamole, Corn on the Cob, Aubergine, Peppers & Dips GF* V	11.00

SAUCES

Red Wine	3.00
Brandy & Peppercorn	3.00
Bearnaise	3.00

MAINS

Homemade Steak & Ale Pie creamed mash, mint peas, gravy	12.00
Homemade Lasagne (Beef or Veggie Mince) Side Salad and Garlic Bread VE*	11.50
Beer Battered Cod n' Chips Skin-on-fries & Crushed Peas	12.00
Aromatic (Chicken or Vegetable VE) Curry Rice, Poppadum, Mango Chutney & Yoghurt GF	12.00
Castle Steak Burger Bacon, Cheese, Coleslaw, Cucumber Pickle, Brioche Bun and Skin-on-Fries GF*	12.00
7hr Confit of Lamb Creamy Mash, Seasonal Greens GF	16.00
Buttermilk Spiced Chicken Sweet Potato Fries, Sour Cream, Chives	14.00
Halloumi, Carrot & Orange Salad Picked Carrots, Watercress, Orange, Honey Mustard Dressing V GF	9.00
Wild Mushroom & Chestnut Wellington Seasonal Greens, Mash & Vegan Gravy VE	12.00

GF – Gluten Free; GF* - Gluten Free on Request; V – Vegetarian; VE – Vegan; VE* on Request



THE CASTLE
Llandoverly

EVENING MENU
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DESSERTS

Homemade Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream	6.00
Castle Vanilla Crème Brulée Homemade Shortbread Biscuit	6.00
Homemade Baked New York Cheesecake	6.00
Chantilly Cream Filled Profiteroles Chocolate Sauce	6.00
Trio of Ice Creams or Sorbets GF Vanilla, Chocolate, Strawberry, Rum Raisin, Caramel, Mint Chocolate Lemon VE , Raspberry VE , Blackcurrant VE	4.50
Trio of Desserts New York Cheesecake Vanilla Panacotta Sticky Toffee Pudding	8.00
Affogato 2 Scoops Vanilla Ice Cream, Chantilly Cream & Espresso GF	5.00
Cheeseboard Trio of Welsh Cheeses, Traditional Crackers, Red Onion Marmalade	7.50

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

Welsh 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

LIQUOR COFFEES

Welsh Coffee (Penderyn Whiskey)	6.25
Irish Coffee (Jamesons)	5.25
English Coffee (Gordons Gin)	5.25
Baileys Coffee (Baileys Cream Liquor)	5.25
Russian (Smirnoff Vodka)	5.00
Calypso Coffee (Tia Maria)	5.00

THE BEST OF WALES

WHISKEY

Penderyn Maderia (Brecon Beacons)	4.00
Penderyn Peated (Brecon Beacons)	4.50
Penderyn Portwood Cask (Brecon Beacons)	4.50
Penderyn Sherry Cask (Brecon Beacons)	4.50
Penderyn Oak Cask (Brecon Beacons)	4.50

GIN

Aberfalls Orange Marmalade (Snowdonia)	3.25
Aberfalls Rhubarb & Ginger (Snowdonia)	3.25
Brecon Special Reserve Gin (Brecon)	3.50
Three Oaks Gin (Ammanford)	3.50
Cydney Pinc (Swansea)	3.50
Benjamin Hall Strawberry (Pontyclun)	3.50

RUM

Barti Spiced Seaweed Rum (Pembrokeshire)	3.50
Three Oaks Spiced Rum (Ammanford)	3.50

VODKA

Brecon 'Five' Vodka (Brecon Beacons)	3.25
Three Oaks Vodka (Ammanford)	3.50

LIQUORS

Merlyn Welsh Cream (Brecon Beacons)	3.50
Aberfalls Parma Violet (Snowdonia)	3.25

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