



# FOOD at the CASTLE

## STARTERS

- MARINATED OLIVES** [GFVE] 5.5  
**FRICKLES** battered gherkins and sriracha [GFVE] 6.95  
**HUMMUS & MOJO ROJO** bread [GFVE] 7.95  
**TODAYS HOMEMADE SOUP** locally baked bread, Welsh butter [GF]6.5  
**WILD MUSHROOMS** with garlic, samphire, parmesan toasted bloomer [GFVE] 8.5  
**PRAWN & AVOCADO SALAD** bloody Mary sauce, oat bread 9.95  
**SMOKED MACKEREL PATE** pickled cucumber, toasted bread 8.5  
**BOX-BAKED CAMEMBERT** toasted sourdough, herb infused oil, tomato chutney [GFV] 15

## MAIN COURSE

- CHICKEN BREAST** creamy wild mushroom sauce, leeks and roasted new potatoes 16.5  
**SRI LANKAN VEGETABLE CURRY** rich coconut spiced curry, rice & poppadum [GFVE] 13.95  
**BEER-BATTERED COD** skin-on chips & minted mushy peas [GF] 15.5  
**MAKHAN CHICKEN** creamy spiced tandoori chicken curry, rice & poppadum [GF] 15.5  
**MUSHROOM & LENTIL TILED PIE** rich vegetable and puy lentil ragù, sliced new potato topping and buttered greens [GFVE] 14.95  
**10oz WELSH GAMMON STEAK** skin-on chips, garden peas, and a choice of egg or pineapple [GF] 16.95 | add peppercorn sauce [GFV] 3 | extra egg or pineapple [GF] 1.5  
**8oz WELSH RIBEYE STEAK** grilled tomato, rocket and skin-on chips [GF]27.5  
add peppercorn sauce [GFV] 3 | garlic butter [GFV] 1.5  
**PAN-FRIED SEA BREAM** shellfish sauce, samphire & peas, new potatoes [GF] 22  
**LAMB & LEEK SAUSAGE TRIO** onion gravy, green beans, parsley mash potatoes 16

## SIDES

- SWEET POTATO FRIES** 4.5 | **SKIN-ON CHIPS** 4.5 | **CHEESY CHIPS** 6 | **BUTTERED NEW POTATOES** 4.5 |  
**ONION RINGS** 4.5 | **GARLIC BREAD** 4 | **CHEESY GARLIC BREAD** 5 |  
**MIXED LEAF SALAD** 4 | **SEASONAL VEGETABLES** 4.5

GF - Gluten Free options available | V - Vegetarian | VE - Vegan options available

# LIGHT BITES

**SPICE BOWL** edamame soy bean, sweet corn, avocado, roasted chickpeas, salad leaves, creamy cajun dressing [GF] 12.95 - Add grilled cajun chicken 6.95 | Add cajun halloumi or tofu 4.5

*The below dishes are all served with a choice of skin-on chips, creamed or new potatoes and either beans, peas or salad.*

**GRILLED MINI CHICKEN BREAST & GRAVY** [GF] 7.95

**BEER-BATTERED MINI COD** [GF] 7.95

**FALAFEL BITES & WARM TOMATO SAUCE** [GFVE] 7.95

**SAUSAGES** [GF] 7.95

# BURGERS

*All of our burgers come with salad, gherkin & skin-on chips*

**WILD ABOUT BURGERS** beef burger with goats cheese, herb mayonnaise, bloody Mary ketchup, garlic field mushroom [GF] 15.95

**CHEESE BURGER** beef burger with Welsh cheddar cheese [GF] 13.95

**CRISPY COD BURGER** tartare sauce & minted mushy peas [GF] 14.95

**CAJUN CHICKEN BURGER** avocado & sriracha [GF] 14.95

**TOFISH** tofu with nori seaweed beer-battered, vegan tartare sauce & minted mushy peas [GFVE] 14.95

## BURGER ADD ONS

BACON 1.5 | FRIED EGG 1.5 | HALLOUMI 4.5 | FIELD MUSHROOM 1.5

CHEDDAR CHEESE 1.5 | PER LAS CHEESE 2 | BEEF PATTY 4.5

SPICED CHICKEN FILLET 5

# BRUNCH & LUNCH

*Available lunch times only*

**AVO TOAST** hummus, field mushroom, roasted tomato on bloomer [GFVE] 9

**EGGS** free-range eggs on toast [GFV] | poached or fried 6 | scrambled 8.50

**SAUSAGE BUTTY** butchers pork sausages in a toasted sourdough bun [GF] 6.5

**BACON BUTTY** back bacon in a toasted sourdough bun [GF] 6

## BRUNCH ADD ONS

FREE-RANGE POACHED EGG 1.5 | FREE-RANGE FRIED EGG 1.5 | GRILLED TOMATO 1 |

BAKED BEANS 1.5 | BACK BACON 3 | TOAST 3 | BUTCHERS PORK SAUSAGE 3.95 |

BLACK PUDDING 2 | SMASHED AVO 3.95 | SMOKED SALMON 6

**TRADITIONAL WELSH CAWL** Welsh broth with tender lamb and chunky vegetables, served with cheddar cheese & rustic bread [GF] 10.95

**HOME COOKED HONEY MUSTARD GLAZED HAM, EGG & CHIPS** [GF] 10.95

*The below sandwiches are served on local bread & served with skin-on chips*

**WELSH CHEDDAR & RED ONION SANDWICH** [GFV] 8.95

**BLOODY MARY PRAWNS & CRISP LETTUCE SANDWICH** [GF] 9.95

**CHEESY BLT SANDWICH** served on toasted bread [GF] 9.95

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