



FOOD AT THE CASTLE INN

LOCAL SUPPLIERS • QUALITY INGREDIENTS • PROPER HOMEMADE FOOD

BARTI WINTER SPRITZ
barti spiced rum, mulled wine,
prosecco, soda

MULLED WINE
warm spiced red wine

MULLED APPLE
warm alcohol free spiced
apple juice

HOT APPLE TODDY
warm spiced apple juice, honey,
lemon, brandy

STARTERS & NIBBLES

KALAMATA AMPHISSA OLIVES GF VE 4.5

CASTLE SODA BREAD aged balsamic vinegar, extra virgin olive oil GFO VE 4

SAUTÉED MUSHROOMS mixed mushrooms, rocket, parmesan, garlic bread GFO 11.5

HOMEMADE SOUP baked bread GFO VEO 7.5

CRISPY FRIED WHITEBAIT garlic mayonnaise 8.5

FRICKLES battered gherkins, sriracha mayonnaise GF VEO 8.5

MAINS

WELSH GAMMON STEAK skin-on chips, garden peas, choice of fried egg or charred pineapple GF 18.5

+ add **peppercorn sauce** GF V 4.5 **extra fried egg** GF V **extra charred pineapple** GF VE 1.5

WELSH RIBEYE STEAK skin-on chips, grilled tomato, dressed rocket GF 32

+ add **peppercorn sauce** GF V 4.5 **garlic butter** GF V 1.5

PIE OF THE MOMENT please see the specials menu

CHICKEN SCHNITZEL PARMIGIANA tomato sauce, seasonal vegetables, new potatoes 23.5

BEAN CHILLI medley of beans, spiced sauce, rice, salad GF VE 17.5 + add nachos 2

CHICKEN TIKKA MASALA creamy spiced tandoori chicken curry, rice, poppadum GF 18

PAN-FRIED SEA BASS creamy mussel white wine sauce, roasted new potatoes, tenderstem broccoli 23

BEER-BATTERED HADDOCK skin-on chips, minted peas, Castle tartare sauce GFO 19

+ add **curry sauce** GF VE 2.5

CIDER-BATTERED NO-FISH halloumi GFO V or tofu GFO VE, nori seaweed, skin-on chips,
minted peas, Castle tartare sauce 17.5

TRIO OF PORK & LEEK SAUSAGES wholegrain mustard mash, rich onion gravy, green beans 17

CAESAR SALAD crisp lettuce, anchovies, parmesan, croutons, caesar dressing GFO 14

+ add **mini chicken** 5.25 **halloumi** 4.95

SMALL MAINS

Small portions for small appetites

SMALL GRILLED SEASONED CHICKEN BREAST GF 9

SMALL BEER-BATTERED HADDOCK GFO 12

SMALL BUTCHERS SAUSAGES GFO 11

SMALL CIDER-BATTERED HALLOUMI GFO V **OR TOFU** GFO VE 10.5

MARGHERITA PIZZA SLICE V 10.75

All served with the following choices:

Skin-on chips, creamed potatoes or new potatoes and Garden peas, baked beans or mixed leaf salad.

SIDES & SAUCES

SKIN-ON CHIPS GF VE 4.5 **CHEESY CHIPS** GF V 6.50 **BUTTERED NEW POTATOES** GF VEO 5

GARLIC CIABATTA V 5.5 **CHEESY GARLIC CIABATTA** V 8.5 **BEER-BATTERED ONION RINGS** GFO VE 5

MIXED LEAF SALAD GF VE 6 **SEASONAL VEGETABLES** GF VEO 7 **PEPPERCORN SAUCE** GF V 4.5

GARLIC BUTTER GF V 1.5 **CURRY SAUCE** GF VE 2.5 **RED WINE GRAVY** GF VEO 2

CASTLE BURGERS

Homemade burgers served in a sourdough bap with skin-on chips

CHEESE BURGER beef patty, welsh cheddar cheese, castle burger relish, lettuce, tomato, onion GFO 18

CAJUN CHICKEN BURGER cajun chicken fillet, sriracha mayonnaise, castle burger relish, lettuce, tomato, onion GFO 17.5

HALLOUMI BURGER pan fried halloumi, garlic field mushroom, tomato chutney, burger relish, lettuce, tomato, onion GFO V 16.5

SEA DOG BURGER spiced beer-battered haddock fingers, pickled cucumber, tartare sauce GFO 17

SPICED VEGGIE BURGER tomato chutney, castle burger relish, lettuce, tomato, onion GFO VEO 17

GO WILD WITH BURGER ADD ONS

BACON GF 2.5 **FRIED EGG** GF V 1.5 **HALLOUMI** GF V 4.95 **FIELD MUSHROOM** GF VEO 2 **CHEDDAR CHEESE** GF V 2

VEGAN CHEESE GF VE 3.5 **PER LAS CHEESE** GF V 2.75 **BEEF PATTY** GF 6 **SPICED CHICKEN FILLET** GF 6

STONEBAKED PIZZAS

CLASSIC MARGHERITA tomato sauce, mozzarella, rocket V 14.5

VEGAN MARGHERITA tomato sauce, vegan mozzarella, rocket VE 15.25

SPICY PEPPERONI tomato sauce, pepperoni, chilli flakes, mozzarella, rocket 16.5

MESSY CHIPS

SPICY BEEF spicy beef chilli, welsh cheddar cheese, sour cream, skin-on chips GFO 17

SEA PUPS spiced beer-battered haddock bites, pickled cucumber, curried mayonnaise, skin-on chips GFO 17

BEACH COMBER beer-battered tofu bites, pickled samphire, lemon mayonnaise, skin-on chips GFO VE 17

BREAKFAST

Served Wednesday to Saturday until 14:00 & Sunday until 11:30

CASTLE BREAKFAST pork sausage, back bacon, field mushroom, grilled tomato, baked beans, sautéed potatoes, fried or poached egg GFO 13

SMALL BREAKFAST pork sausage, back bacon, baked beans, fried or poached egg GFO 8.5

VEGGIE BREAKFAST fried halloumi GF V or fried tofu GF VE, field mushrooms, grilled tomato, baked beans, sautéed potatoes 11.95

TOAST brown or white bread, welsh butter, jam or marmalade GFO VEO 4.5

PORRIDGE fresh berries, maple syrup or honey GFO VEO 7

CASTLE GRANOLA natural yogurt, fresh fruit, chai seeds, honey V or maple syrup VE 9.25

MUSHROOMS ON TOAST assorted wild mushrooms GFO VEO 8.25

SMASHED AVOCADO ON TOAST avocado, poached egg, tomato GFO V 9.95

EGGS ON TOAST 2 free-range eggs on toast, poached, fried or scrambled GFO V 7

BAKED BEANS ON TOAST GFO V 7

BREAKFAST BUTTY 1 pork sausage, 2 back bacon, fried egg and cheddar cheese in a toasted sourdough bun GFO 10.5

SAUSAGE BUTTY 2 butchers pool sausages in a toasted sourdough bun GFO 8.75

BACON BUTTY 2 back bacon in a toasted sourdough bun GFO 7.75

VEGGIE BUTTY 3 grilled halloumi GFO V or tofu GFO VE, smashed avocado and chilli jam in a toasted sourdough bun 12.25

BREAKFAST ADD ONS

FRIED EGG GF V 1.5 **POACHED EGG** GF V 1.5 **SCRAMBLED EGGS** GF V 4.25 **BAKED BEANS** GF 2

SMOKED SALMON GF 5.5 **BACK BACON** GF 2.5 **PORK SAUSAGE** GFO 2.75 **BLACK PUDDING** 2

SMASHED AVOCADO GF VE 4.5 **TOAST & BUTTER** GFO VEO 3

SANDWICHES

Served Wednesday to Saturday 12:00 - 14:00

TUNA CRUNCH SANDWICH tuna, tomato, cucumber, onion, mayonnaise, crisp lettuce GFO 10.5

CHEESY BLT SANDWICH GFO 11

CASTLE HONEY MUSTARD GLAZED HAM & TOMATO SANDWICH GFO 10.5

WELSH CHEESE & ONION SANDWICH GFO V 10.5

+ add skin-on chips GF VE 4.5

GF - Gluten Free GFO - Gluten Free Option on Request V - Vegetarian VE - Vegan VEO - Vegan Option on Request

If you have a food allergy, please let us know before ordering so we can assist you with your food choice.

A service charge will not be added to your bill. All tips go to the team.

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