

CHEF'S MESSAGE

Leigh and his team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



Castle Hotel

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

CHEF'S SUN DRIED TOMATO BREAD

Balsamic & rapeseed oil
D, E, G, SD

CRISPY WHITEBAIT

Marie Rose sauce
D, E, F, G, MU, CE, SD

MEDITERRANEAN MIXED OLIVES

BUFFALO MOZZARELLA, TOMATO & BASIL CROSTINI

G, D

MAC & WELSH CHEESE BALLS

Welsh cheese sauce, bacon crumb
D, G, E, CE, MU

PULLED PORK BITES

BBQ sauce G, S, E, CE, MU

BREADED MUSHROOMS

Garlic aioli D, MU, E, G, VEGAN ON REQUEST

CHILLI BEEF NACHOS

Sour cream & salsa D, CE, SD

SMOKED MACKEREL ON TOAST

Brioche G, F, E, D, MU

LIME HOUMOUS

Pitta bread strips G, S, SE, SD, VEGAN

£4.50 EACH OR 3 FOR £12

Mix and match with any side

£4.50 EACH OR 3 FOR £12

Mix and match with any side

STARTERS

SOUP OF THE SEASON

Crusty bloomer G, D, CE, MU £6

SEARED KING SCALLOPS

Chive croquettes, pickled fennel, samphire, burnt apple purée
G, MO, E, D, SD £12/£19

SMOKED CHICKEN & BUTTERNUT SQUASH RISOTTO

Sun dried tomato pesto
D, CE, SD, VEGAN ON REQUEST £7

PORK BELLY

Pig cheek bonbon, sweetcorn purée, spring onion, crackling G, E, D, CE £8

MACKEREL & CUCUMBER SALAD

Mackerel pâté, cucumber two ways, brown bread tuile G, F, E, D, MU, SD £7

CRISPY DUCK EGG & ASPARAGUS

Sautéed asparagus, Parmesan shavings G, E, D £7

MAINS

MEAT & GRILL

CHEF'S BEEF BURGER

Smoked bacon, Caws Siedar, brioche bun, skinny fries, tomato chutney, Chef's slaw SD, CE, MU, D, G, E £15

Change your cheese to Perl Las Welsh Blue Cheese D £1

THE WELSH BURGER

Lamb burger, glazed minted rarebit, brioche bun, skinny fries, tomato chutney, Chef's slaw SD, CE, MU, D, G, E £15

CRISPY HALLOUMI BURGER

Roasted pepper & sweet potato veggie burger, Sun blushed tomato ketchup, skinny fries, brioche bun, Chef's slaw SD, CE, MU, D, G, E, VEGAN ON REQUEST £14

Make your burger skinny – no bread or chips, just add a house salad
Gluten free buns also available

10oz GAMMON STEAK & BRACE OF FRIED HEN'S EGGS

Hand cut chips, pineapple pickle, watercress SD, E £16

8oz EDWARDS' OF CONWY SIRLOIN STEAK

Monty's gluten-free beer battered onion rings, hand cut chips, garlic & spinach, wild mushrooms, blistered cherry vine tomatoes, watercress D £24

7 – 8oz EDWARDS' OF CONWY BISTRO STEAK

Monty's gluten-free beer battered onion rings, hand cut chips, garlic & spinach, wild mushrooms, blistered cherry vine tomatoes, watercress D £21

Why not add... peppercorn sauce D, béarnaise sauce D, E, SD, Perl Las Blue Cheese sauce D, garlic & herb butter D £2 EACH

SEASONAL

MOZZARELLA & PESTO STUFFED BREAST OF CHICKEN

Wrapped in bacon, Cajun spiced sweet potato fondant, creamed corn purée, seasonal vegetables, chicken gravy D, CE £16

LAMB RUMP & MINI SHEPHERD'S PIE

Champ gratin potatoes, French style peas & bacon, lamb jus SD, D, CE £18

PLAICE & PRAWN BALLOTINE

Stuffed with a pink prawn mousse, sautéed new potatoes, asparagus, caper beurre noisette C, D, F, SD £16

FILLET OF SEA BASS

Chargrilled Mediterranean vegetables, crushed new potatoes & olives, caramelised fennel purée, salsa verde F, D, SD, MU £17

FILLET OF PORK TENDERLOIN

Wrapped in sage & pancetta, spring greens & bacon, black pudding potatoes, Madeira jus G, D, CE, SD £18

WELSH CHEESE SOUFFLÉ

Red pepper rouille, sautéed potatoes, wilted greens E, D, CE £15

CLASSICS

FISH & CHIPS

Monty's gluten free beer battered fish, hand cut chips, mushy peas, crunchy tartare sauce D, E, F, MU, SD £16

CASTLE'S PIE OF THE DAY

Mash, French style peas, rich jus G, D, E, MU, CE, SD £15

SMOKED BACON HADDIE

Mash, sautéed spinach, vichy carrots, Welsh cheese sauce D, CE, MU, SD, F £14

CHILLI CON CARNE

Classic Beef chilli, tortilla basket, fluffy rice, sour cream, guacamole D, SD, G, CE £14

THE CASTLE'S HADDOCK & CHORIZO RISOTTO

Soft poached hen's egg, pesto, balsamic F, E, D, CE, SD £9/£14

CLASSIC FISH PIE

Topped with creamy mash & grilled cheese, peas & greens, garlic bread D, G, SD, CE, F, C, MO £15

SALADS

CHARGRILLED CAULIFLOWER

Curried lentils, mango, coconut raita, toasted pine nuts N, SD, CE, VEGAN £14

BUFFALO MOZZARELLA SALAD

Cherry tomatoes, broad beans, asparagus, mint, lemon, olive oil D £14

SMOKED CHICKEN CAESAR SALAD

Crisp cos lettuce, garlic croutons, bacon, hen's egg, anchovies, caesar dressing, Parmesan shavings F, D, G, E £16

SIDES

£4.50 each or 3 for £12

HAND CUT CHIPS SKINNY FRIES SWEET POTATO FRIES
ONION RINGS SD CHEESY NACHOS, salsa D, SD HOUSE SALAD SD, D
CHEF'S SEASONAL VEGETABLES SD
GARLIC BREAD G, D GARLIC BREAD WITH CHEESE G, D

DESSERTS

DARK CHOCOLATE DELICE

Chef's coffee ice cream, salted caramel sauce, cocoa tuile S, E, D £7

PASSION FRUIT & VANILLA CHEESECAKE

Passion fruit sorbet G, D £6

MANGO BAVAROIS

Chilli & mango sorbet D, E £6

Liqueur coffee available

CARDAMOM ROASTED APRICOTS

Apricot & amaretto compote, apricot sorbet, toasted almonds N, SD, VEGAN £6

WHITE CHOCOLATE & BLUEBERRY BREAD & BUTTER PUDDING

Crème anglaise, blueberry compote
D, E, G, S £6

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream D, E £6

SORBETS & ICE CREAMS

D, S, N £2/scoop

SELECTION OF WELSH CHEESES

Chutneys, savoury biscuits D, SD, CE £9

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

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