



# SUNDAY LUNCH

August  
2020

## GRAZING & SHARING

3 for £14 or £5 each

**Crispy Coated Mushrooms** **Vegan**  
Black truffle mayonnaise

**Salt & Pepper Seasoned Chicken Wings**  
Caramelised yuzu dip E, D, G, Mu, S, Sd

**Goat's Cheese & Potato Cakes** **(V)**  
Cucumber raita E, D, Sd, G

**Castle Black Pudding Bon Bon's**  
Hollandaise G, E, D, Sd, Mu

**Lamb & Spring Onion Faggots**  
Rarebit glaze, minted gremolata G, F, N, S, E, D, Ce, Mu

**Squid Ink Crackers**  
Taramasalata mousse F, D, Mo

## STARTERS

**Soup of the Season** £6  
Crusty bloomer Ask for allergens

**Pant Ysgawn Goat's Cheese Bonbon** **(V)** £8  
Heirloom tomato, black olive crumb, balsamic glaze,  
textures of basil D, G, Sd, Ce, E

**King Scallop & Smoked Haddock** £12  
Butter confit potato chip, salt & vinegar powder, smoked  
haddock taramasalata, lemon purée C, F, D, Sd, Mo

**Bacon & Egg** £7  
Confit bacon chop, peas, soft poached hen's egg,  
hollandaise Ce, D, E, Mu, Sd

## THE COACHMANS CLASSICS

**Fish & Chips**  
Monty's gluten free beer battered fish,  
hand cut chips, mushy peas, crunchy  
tartare sauce F, E, D, Mu £16

**Chef's Pie of the Day**  
Mash, French style peas, rich jus  
Ask for allergens £15

**The Castle's House Burger**  
Beef burger, bacon, Smoked Welsh  
Cheddar, brioche bun, coleslaw, tomato  
pickle, onion rings, skinny fries  
Sd, Ce, Mu, D, G, E £16

## SUNDAY BEST

All of our great Roasts are served with Yorkshire Pudding,  
roast potatoes, hog in a blanket, sticky red cabbage, creamed  
leeks, cauliflower cheese & ponch maip

**Roast Sirloin of Beef** £16  
Prime Roasted pink Sirloin with burnt onion puree,  
rich beef gravy Ce, E, D, G, S, Mu, Sd

**Braised & Rolled Shoulder of Welsh Lamb** £17  
Slow cooked Welsh lamb, flaked & rolled with herbs  
served with pea puree, rich lamb gravy Ce, E, D, G, S, Mu, Sd

**The Castle's Haddock & Chorizo Risotto** £12  
Soft poached hen's egg, basil pesto, balsamic  
F, E, D, Ce, Sd

**Roast Three Cheese & Lentil Loaf** £13  
Three cheese & lentil roast loaf with cauliflower  
puree, meat free gravy Ce, E, D, G, S, Mu, Sd

**Roast Breast of Chicken** £15  
lemon & rosemary roasted chicken breast served with  
carrot puree, rich chicken gravy Ce, E, D, G, S, Mu, Sd

**Fillet of Chalk Stream Trout** £17  
Courgette, seaweed, spinach, sweet potato &  
lentil dahl F, D, Ce, Mu, G, Sd

## LIGHT & HEALTHY

**Chicken Caesar Salad**  
Lemon & rosemary chicken, garlic croutons,  
bacon lardons, Parmesan shavings,  
anchovies, little gem, creamy dressing  
D, E, G, F, Sd, Mu £14

**Crumbled Goat's Cheese &  
Heirloom Tomato Pappardelle** **(V)**  
Black olive, balsamic glaze, basil  
D, G, Sd, Ce, E £13

**Hot Smoked Trout Niçoise**  
Spring onion & black olive tapenade,  
fine beans, tomato, cocotte potatoes,  
rocket leaves, soft boiled hen's egg  
F, D, E, Ce £15

## SIDES

**Fat Chips** Sd £4 • **Millionaire Fries** truffle & Parmesan D, Sd £5 • **Skinny Fries** £4  
**House Side Salad** Sd, Mu £4 • **Onion Rings** G £4 • **Cheesy Garlic Bread** D, G £4



**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

AA



# MAIN MENU

## SANDWICHES

### ARTISAN

#### Posh Fish Finger Butty

*Ciabatta, tartare sauce, crisp lettuce, skinny fries*  
D, G, E, F, Mu

£9

#### Welsh Rarebit

*Toasted bloomer bread, Conwy Bitter rarebit, small salad, prune chutney* D, G, Sd, E, F, Mu

£9

*Add Bacon and/or a poached egg with our compliments*

#### Castle's Club Sandwich

*Three slices of toasted bread, smoked back bacon, roasted chicken breast, lettuce, mayonnaise, small salad, skinny fries* D, G, E, Mu

£12

### CLASSIC

#### Caws Llyn Cheese (V)

*Prune Chutney* D, G, Sd

£7

#### Roast Beef & Horseradish

*Watercress* D, G, Sd, Mu

£7

#### Egg & Cress (V)

*G, D, Sd, E*

£6

## DESSERTS

#### Sticky Toffee Pudding

*Butterscotch sauce, vanilla pod ice cream* D, E £6

#### Raspberry & White Chocolate Crème Brûlée

*Rice pudding, marzipan shortbread* D, E, G, N £6

#### Strawberry & Apple Crumble (V)

*Strawberry sorbet* G £7

#### Chocolate & Orange

*Brown sponge, chocolate soil, orange marmalade ice cream, orange textures* S, E, D £7

#### Chocolate Fudge Brownie Sundae

*Chunks of chocolate brownie, salted caramel ice cream, chocolate fudge sauce, whipped cream* S, E, D £7

#### Selection of Welsh Cheese

*Chutneys, savoury biscuits* S, G, E, D £10

## TEAS & COFFEES

### BLACK TEAS

#### Everyday Brew

*A signature blend of three teas: Assam, Ceylon and Rwandan*

#### Darjeeling Earl Grey

*The finest Darjeeling with zesty bergamot citrus*

### GREEN TEAS

#### Mao Feng

*A delicate natural flavour with light refreshing taste*

#### Jasmine Pearls

*Hand rolled green tea tips delicately infused with pure jasmine flowers*

### HERBAL INFUSIONS

#### Liquorice & Peppermint

*Pure liquorice root with whole peppermint leaves* Caffeine free

#### Super Fruit

*A blend of real berry pieces which deliver a unique and punchy taste* Caffeine free

#### Lemon and Ginger

*Soothing and refreshing, enjoy hot or cold* Caffeine free

### COFFEES

#### Espresso

*A short coffee in its concentrated form, served without milk, rich and intense*

#### Macchiato

*Espresso served with a little milk foam*

#### Americano

*Espresso with hot water, add milk if you wish*

#### Cappuccino

*Espresso with steamed, frothy milk, topped with chocolate*

#### Latte

*An espresso topped with steamed, frothy milk*

#### Mocha

*Hot chocolate with an espresso*

### HOT CHOCOLATE

#### Hot Chocolate

*Made with steamed, frothy milk*

#### Deluxe Hot Chocolate

*Made with steamed, frothy milk, marshmallows, cream*



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