## RESTAURANT

### **STARTERS**

Soup of the Day V £7.50

Warm bread roll

Deep Fried Camembert Round £7.50

Cranberry aioli

Porcini Mushroom Arancini £7.50

Saffron aioli and rocket

Chicken, Brandy & Herb Pâté £7.50

Chutney and toasted ciabatta

Prawn Marie-Rose £7.50

On gem lettuce with buttered brown bloomer bread

Salt & Pepper Squid £7.50

Sweet chilli vegetables

Crispy Mango & Brie Parcel £7.50

Parmesan wafer, rocket and herb oil

## SIDES

Thick Cut Chips V £5.00

Garlic Bread V £5.00

Garlic Bread with Cheese V £6.00

Onion Rings V £5.00

Seasonal Vegetables V £5.00

Side Salad V £4.50

## **MAINS**

#### Pan-Fried Pork Loin Tagliatelle £18.00

Pork loin strips in a creamy stroganoff sauce

#### 80z Ribeye Steak £24.00

Balsamic roast tomato, sautéed mushroom and gourmet thick cut chips Make it Surf el Turf, add - Sautéed King Prawns £8.00 Add a Sauce - Peppercorn or Blue Cheese £2.50 each

#### Chargrilled Lamb Leg Steak £22.00

Roast potatoes, sautéed mixed greens and minted pea jus

#### Grilled Pork Ribeye £18.50

Roast potatoes, sautéed vegetables and blue cheese sauce

#### Pan-Fried Chicken Breast Wrapped in Italian Ham £18.50

Sautéed potatoes with mixed greens and whiskey cream sauce

#### Pan-Fried Sea Bass £18.50

Sweet chilli vegetable noodles

#### Veggie Burger V £16.00

Toasted bun with mayonnaise, relish, baby gem and tomato served with chips and coleslaw

#### Vegetarian Tikka Masala V £18.00

Roasted vegetable sauce, wild basmati rice and naan bread

#### Vegetarian Pizza V £12.50

Roast peppers, onions, aubergine, courgette, rocket, tomato sauce and mozzarella

#### Vegan Chicken in a Basket VG £17.00

Vegan coleslaw, salad and thick cut chips

#### Roast Vegetable Puttanesca Penne V £16.00

Rich tomato sauce with olives and capers, topped with fresh herbs

#### Welsh Rarebit Ciabatta V £11.00

Welsh Cheddar, crisp rocket and homemade chutney

# RESTAURANT

### **DESSERTS**

Local Welsh Cheese Selection V £13.00

Homemade chutney, biscuits, celery and grapes

Black Forest Meringue Roulade £7.50

Berries and coulis

Lemon Panna Cotta Tart £7.50

Raspberry sorbet

Sticky Toffee Pudding V £8.50

Butterscotch sauce and vanilla ice cream

Vanilla Cheesecake V £8.00

Baileys crème Anglaise and chocolate sauce

Iced Malteser Parfait £8.00

Chocolate digestive and oatmeal crumb with orange syrup and chocolate sauce

## **CHILDREN'S MAINS**

Pizza Slice £9.00

Thick cut chips

Sausages £9.00

Thick cut chips and gravy

Penne Pasta £9.00

Tomato sauce and Cheddar cheese

Mini Fish & Chips £9.00

Garden peas and lemon

Mini Chicken in a Basket £9.00

Thick cut chips and coleslaw

## CHILDREN'S DESSERTS

Fruit Salad £4.50

Eton Mess £4.50

Crispy meringue, Chantilly cream with berry compote

Chocolate Brownie £4.50

Chocolate Ssuce and ice cream

Two Scoops of Ice Cream £4.50

Vanilla, strawberry or chocolate

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

Guests on dinner, bed and breakfast basis have a food allowance of £32.50 per person; any amount spent over this allowance will be charged for. Drinks are not included.



## CASTELL RESTAURANT