



Y CASTELL



2 Course £39

3 Course £47

Complimentary

Treacle Oat Bread, Guinness Butter, Truffle Hash Browns (gfa, dfa, v, vga)

Starters

House-Smoked Salmon

Dressed leaf, lemon (gf, df)

Martin Codax ‘El Cante Del Mar’ Albariño: 125ml £6.50, 175ml £8.50, 250ml £11.75, bottle £35

Chicken Liver Parfait

Crispy chicken skin, beer & onion chutney, buttermilk brioche (gfa)

Balade Romantique Pinot Noir: 125ml £5.50, 175ml £7.50, 250ml £10.25, bottle £30

Venison Bon Bon

Beetroot ketchup, parmesan

Conde de Castille Rioja Crianza: 125ml £5.10, 175ml £7.10, 250ml £9.45, bottle £27

King Oyster Mushroom

Sherry vinegar, pickled shimejis, pecan granola (gf, df, v, vg)

Crescendo Pinot Grigio: 125ml £4.35, 175ml £6.10, 250ml £8.15, bottle £23

Mains

Gnocchi

Broad beans, peas, sage, vegetable jus, feta (gf, v)

Crescendo Pinot Grigio: 125ml £4.35, 175ml £6.10, 250ml £8.15, bottle £23

Chicken Suprême & Farce

Confit celeriac, polenta, spring onions (gf)

Nicolas Rouzet Touraine Sauvignon Blanc: 125ml £5, 175ml £7, 250ml £9.25, bottle £26

Rump & Pressed Belly of Lamb

Baby gem, pickled shallots, potato terrine, olive tapenade, red onion & balsamic purée (gf)

Martin Codax ‘El Cante Del Mar’ Albariño: 125ml £6.50, 175ml £8.50, 250ml £11.75, bottle £35

Cod

Chicory jam, fine herbs, beurre blanc, mini fish pie on the side (gf)

Nicolas Rouzet Touraine Sauvignon Blanc: 125ml £5, 175ml £7, 250ml £9.25, bottle £26

Miso Aubergine

Pickled apple, baba ghanoush, cavolo nero, furikake, tahini dressing (gf, df, v, vg)

Quinta da Lixa ‘Signus’ Vinho Verde: 125ml £4.90, 175ml £6.80, 250ml £9, bottle £25

SAMPLE MENU: SUBJECT TO MINOR CHANGES

if you have a food intolerance or allergy please inform a member of staff before ordering

gf- gluten free

gfa- gluten free adaptable,
please ask

vg- vegan

v- vegetarian

vga- vegan adaptable

df- dairy free

dfa- dairy free adaptable,
please ask



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Pudding

Mango Delice

Scorched mango, kaffir lime-dusted rice cracker (df, v)
Prosecco Bel Canto: 20cl £8.95

Milk Chocolate Mousse

Cherry, almond (gf, v)
Château La Rame “Gourmandise”: 125ml £6.25, bottle £29.50

Rum Tart

Eccentric Black Batch Rum, banana ice cream, lime meringue (v)
Fiammetta Prosecco Rosé: 20cl £8.95

Perl Wen

Celery jelly, beer & onion chutney, mixed crackers
Noé Pedro Ximénez VORS Sherry: 50ml £8, 100ml £15

Selection of Ice Cream & Sorbet

Please ask a member of staff for our selection (gf, df, v, vg)

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