Contact Number: 01550777377

Y CASTELL

SUNDAY LUNCH

Appetiser

Treacle Oat Bread £4.95
Whipped Guinness butter (gfa, dfa)
Serves 2-4 people

Starters

House-Smoked Salmon £10
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 £10
Crispy chicken skin, beer & onion chutney, buttermilk brioche (gfa)
Balade Romantique Pinot Noir: 125ml £5.50, 175ml £7.50, 250ml £10.25, bottle £30

Beef Cheek Arancini £10
Tarragon emulsion, parmesan, pickled shallots (dfa)
Hillville Road Merlot: 125ml £4.35, 175ml £6.10, 250ml £8.15, bottle £23

King Oyster Mushroom £9.50
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

All served with swede mash, confit carrot, honey parsnip, roast potatoes, Yorkshire pudding, cauliflower cheese, & a medley of dressed vegetables

Topside of Roast Beef (gfa, dfa) £21.95
Served pink

Leg of Roast Lamb (gfa, dfa) £21.95

Garlic & Herb Roasted Chicken Leg (gfa, dfa) £21.95

Mushroom & Chestnut Bake (gfa, dfa, v, vga) £20.95
Topped with goat's cheese

Extra Sides

Extra beef/lamb/chicken £6
Roast potatoes £4

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

Y CASTELL

Our Provenance

At Y Castell we take pride in our produce through sourcing as much as possible from local butchers, farmers, and businesses

Our Meat

Les Davies is our trusted, local, award winning butcher, and valued neighbour (less than 0.1 miles). Having 50 years of experience, Les is renowned for his traditional craftsmanship of hanging and ageing his own meats.

By sourcing locally prepared cuts from Les Butchers, we are able to serve meat with true provenance, exceptional flavour, and the consistency our guests expect. Their dedication to supporting local farming aligns perfectly with our own commitment to quality, seasonality, and honest food done well.

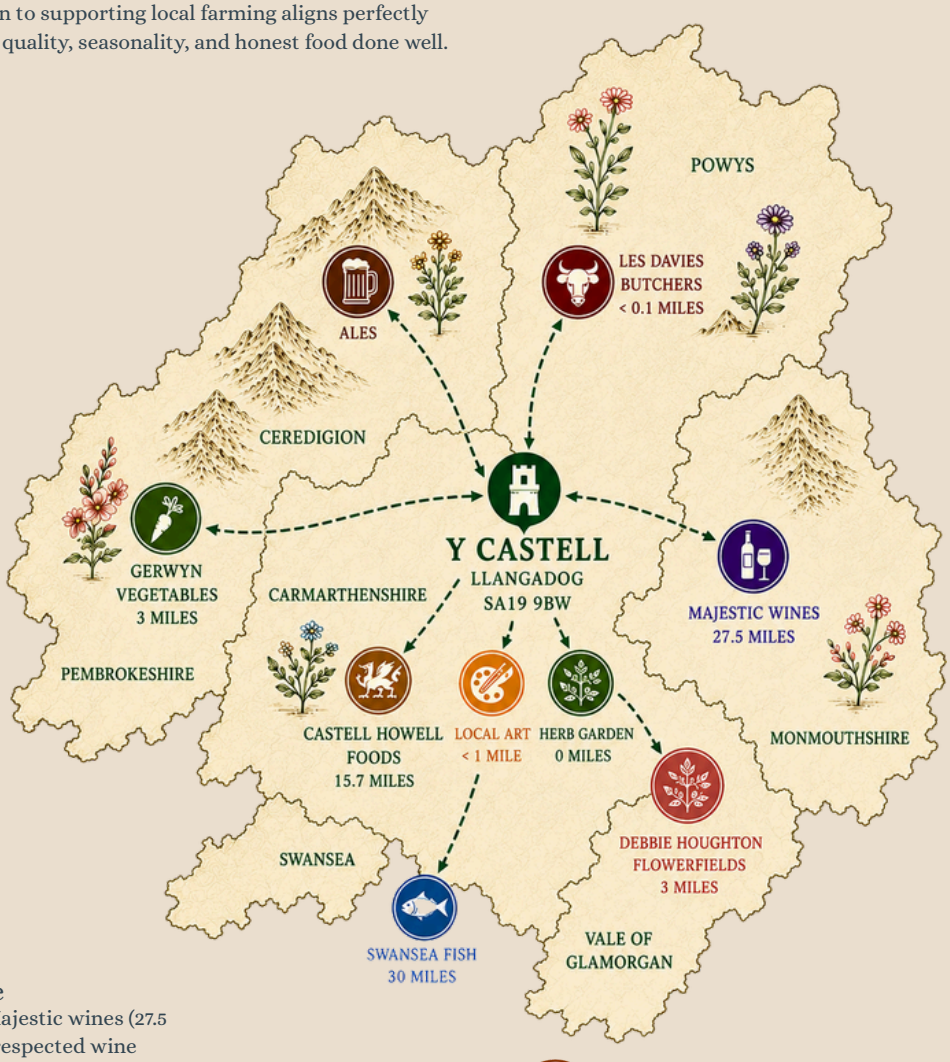
Our Vegetables

Gerwyn (6.3 miles) is our vegetable supplier dedicated to quality and reliability, bringing freshness and flavour to every dish we serve. By working closely with a trusted local supplier, we are able to showcase the very best ingredients throughout the seasons, ensuring our menus reflect both provenance and exceptional quality. Much of our produce is sourced from Welsh growers, including beautiful Pembrokeshire cabbage, cauliflower, and potatoes.

Our Welsh Products

Castell Howell Foods (15.7 miles) is a leading independent food wholesalers focused on quality, reliability, and local sourcing. Castell Howell have acquired strong relationships with a network of Welsh producers, allowing us to bring quality Welsh ingredients into our kitchen, including rich Welsh Shirgar butter.

They also supply a selection of award-winning Welsh spirits, including renowned whiskies and gins from Penderyn, Aber Falls, and In the Welsh Wind, helping us showcase some of the finest examples of Welsh distilling and craftsmanship.



Our Fish

We are delighted to source our seafood from Swansea Fish (30 miles), a trusted, family-owned, local supplier renowned for the quality and freshness of its produce. Their commitment to responsibly sourced fish and close relationships with coastal fisheries ensure we receive the very best seasonal catch for our kitchen.

Our Art

Our art featured in the bar and rooms is produced by artist, Duncan Macdonald Johnson, who resides in Llangadog. In his words:

'My art represents an attempt to capture an experience of the landscape of Wales, rather than trying to create a photographic sense of realism, I hope to communicate something about the spirit of a place, drawing inspiration from its sounds and smells, its atmosphere, and the feelings it provokes.'

Please ask a member of staff if you're interested in purchasing!

Our Wine

We are proud to work with Majestic wines (27.5 miles), one of the UK's most respected wine merchants, to create a wine list that compliments the quality and character of our kitchen. Their expertise and longstanding relationships with vineyards around the world allow us to offer wines with genuine provenance, individuality, and exceptional value.

From elegant classics to carefully selected modern favourites, every bottle on our list has been chosen to enhance the dining experience and pair beautifully with our seasonal menus.

Our Ales

We are proud to serve a rotating selection of local Welsh ales on tap. Our beers are sourced from respected independent breweries, including Evan Evans Brewery in nearby Llandeilo and Mantle Brewery in Cardigan. From traditional bitters and golden ales to more contemporary craft styles, these breweries are renowned for their quality, character, and commitment to Welsh brewing.

Our Herbs

Many of the herbs used in our kitchen are freshly picked from our own on-site herb garden. Growing our herbs ourselves allows us to harvest them at their peak, ensuring exceptional freshness, flavour, and aroma in every dish.

Our Flowers

Debbie Houghton Flowerfields Wales is a flower grower and florist located in West Wales, specialising in sustainably grown British flowers.

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PUDDING

Mango Delice
Scorched mango, kaffir lime-dusted rice cracker (df, v) £10
Prosecco Bel Canto: 20cl £8.95

Milk Chocolate Mousse
Raspberry, almond (gf, v) £10
Château La Rame "Gourmandise": 125ml £6.25, bottle £29.50

Rum Tart
Eccentric Black Batch Rum, banana ice cream, lime meringue (v) £10
Fiammetta Prosecco Rosé: 20cl £8.95

Perl Wen
Celery jelly, beer & onion chutney, mixed crackers £10
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) £2.25 per scoop

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