Castle Coaching Inn
& restaurant

Sunday lunch

Starters

Smoked haddock fish cake £9.95
Welsh rarebit sauce, pickled shallots, Welsh cheddar

24 hours glazed pork belly £10.50 (GFO)
Black pudding, burnt apple puree, puffed skin, charcuterie sauce

Butternut squash velouté £9.95 (GFO) (V)
Toasted pumpkin seeds, smoked oil, feta cheese, black truffle
(Served with bread & butter)

Roast dinner
£ 22.95

Slow roasted sirloin of beef (GFO

Chicken supreme (GFO)

Rolled lamb shoulder

Miso celeriac (VG)

(Served with roasted potatoes, cauliflowers cheese, swede mash, seasonal vegetables, Yorkshire pudding & our homemade gravy)

Alternatives

Pan fried salmon filet £24.95
Pomme anna, tender stem broccoli, caviar beurre blanc

Potato gnocchi £22.95
Black truffle, wild mushrooms, parmesan, sage

(N) = Nuts (V) = Vegetarian (VG) = Vegan (GF) = Gluten free (GFO) = Gluten free option
Please notify us at the time of ordering if you have any food allergies, intolerances, or other dietary requirement