



CASTELL ABERTEIFI  
CARDIGAN CASTLE

### **To Start**

*Cockles, Creamed Leeks, Bacon and Laver Bread with a Cheddar Topping*

£6.50

*Mushroom and Thyme Soup with a Green Pest Crouton and Truffle Oil*

£5.50

*Chicken Liver Parfait with a Parma Ham Crisp and Onion Marmalade*

£6.50

*Crab and Crayfish Salad with a Lime and Dill Dressing and Bloody Marie Puree*

£6.95

*Asian Seasoned Duck in a Filo Basket with Hoi Sin and Toasted Sesame Seeds*

£7.50

### **Main course**

*Lamb Rump with Rosemary and Red Wine reduction, Sautee Potatoes, Butternut Squash Purée and Minted Peas*

£16.95

*Duck three ways with a Strawberry and Red Wine Sauce on Buttered Parsley Mash and an Asparagus and Pea Salad*

£17.95

*Wild Mushroom Risotto with Mini Bruschetta and a Parmesan Crisp*

£12.50

*Chicken Supreme with a Mushroom and Bacon sauce, Crispy Leeks and a Tarragon Mash*

£14.50

*10oz Rib Eye Steak with Café de Paris Butter, Baked Mushroom, Onion Rings, Vine Tomatoes and Hand Cut Chips (Pepper Sauce £1.95)*

£18.95

*Glamorgan Sausages with a White Wine, Mustard and Leek Sauce  
and Onion and Chilli Relish*

*£12.95*

*Haddock in a Beer and Turmeric Batter with Hand Cut Chips,  
Tartar Sauce and Pea Puree*

*£12.50*

*Fillet of Sea Bass on a Sautee Samphire and Tomato Salad with  
Garlic and Lemon Aioli*

*£17.95*

**Dessert**

*£5.95*

Chocolate and Hazelnut Brownie with Vanilla Ice Cream and  
Warm Chocolate Ganache

Vanilla Crème Brule with Homemade Shortbread

Raspberry and White chocolate Cheesecake with a Raspberry  
Compote

Trio of dessert: Strawberry Pavlova, Chocolate Brownie  
and Lemon Posset

Eton Mess with Raspberries, Strawberries and Summer Berry  
Couli topped with a Chewy Meringue