

Evening Menu – Elens Castle

We also have our Specials Black Boards above the bar in the hotel.

To Start

Homemade soup of the day v gf <i>served with a bread roll</i>	£4.95
Beer-battered cod goujons <i>on a bed of crisp lettuce with a mayonnaise dip</i>	£5.75
Mixed olives v gf	£3.95
Elen's Castle 'Garlic Overload' v <i>Garlic mushrooms with garlic bread</i>	£5.95
Mini, mature cheddar & bacon potato skins	£5.75

Main Courses

Locally produced, deep - filled, Welsh Black, beef pie <i>made with short crust pastry served with chips or mashed potatoes, rich gravy and a selection of seasonal vegetables</i>	£10.95
Extra mature sirloin steak gf <i>with chips, mushrooms & grilled tomato</i>	£18.95
Thai vegetable curry served with basmati rice and naan bread v <i>A blend of coriander and spices in a creamed coconut and mango sauce with broccoli, red pepper, baby corn and carrot.</i>	£10.45
Chef's own homemade, lean beef lasagne <i>topped with Cheddar cheese and served with side salad</i>	£10.95
Chicken tikka masala <i>with basmati rice and naan bread</i>	£10.45
Gourmet beef burger <i>from local Bwydlyn butcher served with chunky chips and salad garnish</i>	£10.45 or with cheese £10.95
Luxury fish pie <i>salmon, smoked haddock, Alaskan Pollack and prawns in a creamy leek sauce topped with mashed potato and toasted breadcrumbs served with seasonal vegetables</i>	£11.95

Leek & mushroom crumble **v**
with potatoes & seasonal vegetables £10.45

Succulent chicken breast
served in peppercorn and Welsh whisky sauce served with potatoes and seasonal vegetable £11.95

Lamb shank in mint and rosemary gravy
from local Bwydlyn butchers served with new potatoes and seasonal vegetables £12.95

On the Side

Peppercorn and brandy sauce **v gf** £2.50

Stilton sauce **v gf** £2.50

Chunky chips **v gf** £3.25

Garlic bread **v** £2.95

House side salad **v gf** £3.25

Beer battered onion rings **v** £3.25

Desserts

Luxury, gold award winning Welsh maid ice cream **gf**
** creamy strawberry * clotted cream with semi-melted honeycomb pieces * deep, rich vanilla *chocolate* £5.45

Chocolate fudge cake with cream or vanilla ice cream £5.75

Cheese and biscuits £6.95

Raspberry Pavlova **gf** £5.75

Sugar-crust Bramley apple pie £5.75

And then to round off

Cafetiere of freshly ground coffee (decaffeinated coffee available)
served with milk or cream & a mint chocolate £2.95

Pot of tea / decaffeinated tea

a choice of traditional English breakfast tea, earl grey, mint, green, camomile or a variety of herb & fruit teas

£2.50

Wherever possible, all our produce is supplied using the highest quality local sources. If you have any food allergies, please tell us and we will endeavour to accommodate your exact requirements as it is not possible for us to specify all our ingredients on the menu.

Notes: **v** = vegetarian; **gf** = gluten free

Children's Menu

Main Courses

Chef's own home-made tomato and mushroom tagliatelle v	£5.95
Cod fillet fish fingers <i>served with chips and peas or beans</i>	£5.95
Award winning local pork sausages <i>with mashed potatoes, peas and gravy</i>	£5.95
Golden breaded chicken nuggets <i>served with chips and peas or beans</i>	£5.95
Deep -fried scampi <i>served with chips and peas or beans</i>	£5.95

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