

'Simpler Food, Properly Cooked'

House Menu

Starters : Cyrsiau Cyntaf

Hand raised pork pie, chutney - £5

Salt and pepper squid, garlic herb aioli - £8

Soup of the day (VG) - £5

Smoked salmon, mac and cheese - £8

Sides : Ochrau

Triple cooked chips (VG) - £4

Skinny fries, truffle mayo - £4

Buttered new potatoes - £3

Organic vegetables - £3

Sandwiches : Brechdanau

All served with salad and salted crisps
- £8.50

Ham and wholegrain mustard

Cheese and chutney (V)

Smoked salmon and cream cheese

Tomato and vegetable pate (VG)

[Swap crisps for skinny fries - £2]



Hammet @ Castell Malgwyn

Mains : Prif

Huntsham Farm, middle white sausages,
creamed potato, seasonal greens, gravy - £13

Salmon, creamed potato, tenderstem broccoli,
caper butter - £13

Sweet potato risotto, walnuts, herbs (VG) - £10
[Add mascarpone - £1]

Extra mature sirloin, beef tomato, field mushroom,
shallot rings, triple cooked chips, pepper
sauce - £27

Hammet cheeseburger, skinny fries, home-
made slaw - £12

Fish of the day, triple cooked chips, minted
peas - £13

Lentil cottage pie (VG) - £11

Desserts : Pwdin

Hammet cheeseboard, chutney - £9

Dark chocolate hazelnut pave, white
chocolate mousse, blackberry, pistachio -
£9

Lemon curd, Chantilly cream, honeyed
raspberries - £9

Children : Plantos

All served with a choice of one side and
one potato - £7.50

Macaroni cheese

Welsh, pork sausages

Fish fingers

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Side : Organic vegetables, baked beans or
salad

Potato: Skinny fries, new potatoes or
mash

For our award-winning Art Room Menu, please ask.

*If you have any special dietary requirements, let
one of our crew know.*

(V) - vegetarian (VG) - vegan

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Country House Hotel | Dog-friendly | Two AA Rosette Restaurant | Head Chef, Cornel Uys | Afternoon Tea | Private Dining | Wedding Venue | Locals and Non-Residents Welcome