

WHITE WINE

| bin | | 175ml | 250ml | Bottle |
|-----|---|--------------|--------------|---------------|
| 01 | TONADA, <i>Sauvignon Blanc, Central Valley, Chile 2022</i> | £6.50 | £7.90 | £23.00 |
| 02 | LUNARDI, <i>Pinot Grigio Venezia, Italy 2021</i> | £6.75 | £8.50 | £24.00 |
| 03 | HORNHEAD, <i>Chardonnay Languedoc, France 2021</i> | £7.25 | £9.25 | £27.00 |
| 04 | COAST TO COAST <i>Sauvignon Blanc Marlborough, New Zealand 2022</i> | £7.75 | £9.75 | £29.00 |

ROSÉ WINE

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| 76 | ROSEBUD <i>White Zinfandel, California 2022</i> | £6.50 | £7.90 | £23.00 |
| 05 | BELLA GIULIANA, <i>Pinot Grigio Blush, Italy 2021</i> | £6.50 | £7.90 | £23.00 |
| 06 | DOMAINE PEIRIERE <i>Reserve, Grenache Rose, France 2021</i> | £7.25 | £9.25 | £27.00 |

RED WINE

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| 07 | TONADA <i>Merlot, Central Valley, Chile 2022</i> | £6.50 | £7.90 | £23.00 |
| 08 | BLOCKHEAD ESTATE <i>Shiraz Western Cape, South Africa 2021</i> | £6.75 | £8.50 | £23.00 |
| 09 | RIOJA, <i>Manosa, Rioja Tempranillo, Spain 2020</i> | | | |
| 10 | BLUE HORN <i>Malbec, Mendoza, Argentina 2021</i> | £7.75 | £9.75 | £28.00 |

PROSECCO

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| 11 | PROSECCO SPUMANTE ITALY | | 200ml | £7.00 |
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SHERRY

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| 12 | DIEZ MERITO, BERTOLA FINO <i>Dry Jerez, Spain</i> | £4.00 | 50ml | |
| 13 | DIEZ MERITO, BERTOLA CREAM <i>Medium Sweet Jerez, Spain</i> | £5.00 | | |

PORT

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| 14 | NIEPOORT 'RUBY' DUM PORT, <i>Portugal</i> | £5.00 | 50ml | |
| 15 | NIEPOORT 'TAWNY' DEE PORT, <i>Portugal</i> | £5.00 | | |
| 16 | NIEPOORT LBV 2016/17 PORT, <i>Portugal</i> | £6.50 | | |

DESSERT WINE

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| 17 | TORO DE PIEDRA, <i>Gran Reserva, Late Harvest, Curico Central, Chile 2017</i> | £8.95 | 125ml | |
| 18 | DOMAINE POUDEROUX, <i>Mauray, France 2018</i> | £8.95 | | |

"Age and glasses of wine should never be counted"

Please ask to see our more extensive wine/drinks list

PLEASE NOTE, VINTAGES ARE CORRECT AT TIME OF PRINT BUT MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.. IF A PARTICULAR WINE IS UNAVAILABLE A SUITABLE ALTERNATIVE MAY BE OFFERED. A 125ML MEASURE IS AVAILABLE UPON REQUEST.

While you wait

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| Bread (V) (Vg) Wolfscastle bread selection £4.50 | Belly Bites Crispy pork Belly Bites, Apple Sauce £4.50 |
| Olives (V) (Vg) Marinated Gordal Olives £4.50 | Arancini (V) Beetroot and Goats Cheese Arancini £4.50 |
| Nuts (V) (Vg) Sweet & Spiced candied nuts £4.50 | |

Sandwiches

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| Club Sandwich Chicken, Avocado, Bacon, Siracha Mayo, Fried Egg | Smoked Salmon Sandwich Smoked Salmon, Cream Cheese, cucumber | BLT Sandwich Bacon, Tomato, Lettuce, Marie Rose Sauce. |
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Small Plates

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| Seafood Pan Fried King Scallop, Tempura Pancetta Wrapped King Prawn, Haddock Croquette, Langoustine Bisque, Herb Crust £14 | Asparagus (V) Sauteed Asparagus, Crispy Hens Egg, Parmesan Crisp, Wild Mushrooms, Brioche, Hollandaise £9.50 |
| Soup (V) Soup De Jour, House Bread and Butter £8.50 | Burrata (V) Heritage Tomato Salad, Pine Nuts, Garlic and Thyme Croutons, Pesto, Balsamic Glaze £11 |
| Pantysgawn Goats Cheese Bonbon (V) Pickled and Confit Beetroot, Toasted Pumpkin Seed, Candied Walnut and Truffle Honey £10 | Duck Salad Crispy Hoisin Confit Duck Leg, Wakame, Asian Slaw, Sesame Mayo, Spring Onion, Mango and Lime Salsa Small £10.50 Large £18 |
| Salmon Gin Cured Salmon Gravlax, Compressed Cucumber, Horseradish Crème Fraiche, Elderflower Jelly, Rye Croute, Dill Oil £10 | Chicken Caesar Salad Smoked Chicken Breast, Cos Lettuce, Parmesan Crisp, Pancetta, Hens Egg, Anchovies, Thyme Croutons, Small £10 Large £16 |

Big Plates

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| Lamb Lamb Rump, Mini Braised Lamb Leg Shepherd's Pie, Asparagus, Pea, Madeira Jus £25 | Chicken Pancetta Wrapped Chicken Supreme, Pressed Dauphinoise Potato, Sauteed Kale, Celeriac, Red Wine Jus £22 |
| Fish and Chips Tempura Batter Haddock Tail, Crushed Peas, Triple Cooked Chips & Tartar Sauce £18 | Pork Prosciutto wrapped Tenderloin, Confit Pork Belly, Mustard Mash, Creamed Savoy Cabbage, Baby Carrots, Cider Jus £24 |
| Macaroni (V) Fresh Macaroni, Truffle, Wild Mushrooms, Per Las, Crispy Onion, Brioche Crumb £15 | Monkfish Thai Green Curry, Poached Monkfish Tail, King Prawns, Coriander, Lemongrass and Jasmin Rice £24 |
| Duck Crispy Confit Duck Leg, White Bean & Toulouse Sausage Cassoulet £23 | Salmon Pan fried Pave of Salmon, Crushed New Potatoes, Sauteed Asparagus & Samphire & Chive Beurre Blanc £22 |

Sides

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| Tender Stem Broccoli. Salsa Verde £4.50 | Triple Cooked Chips £4.50 | Green Beans & Almonds £4.50 |
| Truffle Fries £4.50 | Creamed Potatoes £4.50 | Chantenay Carrots £4.50 |

From the Grill

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| Minute Steak 4oz light beaten Sirloin Steak, Served with Fries, Peppercorn Sauce and Dressed Rocket Salad £19 |
| Sirloin 10oz Sirloin Steak, Grilled Cherry Vine Tomatoes, Sauteed Wild Mushrooms, Triple Cooked Chips, Peppercorn Sauce £33 |
| Burger 6oz Wagyu and Brisket Beef Burger, Bacon Jam, Sticky Brisket, Onion Ring, Black Bomber, Brioche Bun and Truffle Fries £17 |
| Chateaubriand <i>To Share</i> , Wild Mushrooms, Triple Cooked Chips, Cherry Vine Tomatoes served with Béarnaise, Peppercorn Sauce and Red Wine Jus £66 |

To Share

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| Camembert (V) Garlic and Rosemary Studded Camembert, Red Onion Marmalade, Sour Dough £17 | Vegan Platter (V) (Vg) Charred Mediterranean Vegetables, Humous, Tzatziki, Tempura Courgette, Roasted Carrots, Pine Nuts, Olives, Vegan Cheese, Fig Chutney, Focaccia £17 |
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Cocktails

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| Classic Mojito Havana Club 3 White Rum, Demerara Sugar, Fresh Limes, Mint Leaves £10 |
| Mai Tai Barti Ddu, Almond, Pineapple Juice, Citrus. £11 |
| Pimm's Cup Pimm's No. 1, Fresh Lemon Juice, Fever Tree, Ginger Ale, Cucumber, Strawberries, Mint Sprig £9 |
| Apollo Rhubarb & Ginger Gin, Lemon Juice, Gomme Syrup, Elderflower Liqueur, Prosecco £10 |
| Pembrokeshire Bramble Pembrokeshire Cinnamon Grove Gin, Fresh Lemon Juice, Gomme Syrup, Crème de Mure £10 |
| Passionfruit Martini Welsh Brecon Five Vodka, Passoa Liqueur, Vanilla Syrup, Passionfruit Puree, Fresh Lime Juice, Palate Cleanser of Prosecco £11 |
| Espresso Martini West Wales Oracle Coffee Liqueur, Welsh Brecon Five Vodka, Espresso Shot, Gomme Syrup £10 |
| Hibiscus Rum Spice Captain Morgan Spiced Rum, Fresh Strawberries, Hibiscus Syrup, Fentimans Ginger Beer, Fresh Lime Juice £10 |

Mocktails

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| Nojito Mint Leaves, Fresh Lime Juice, Gomme Syrup, Cloudy Apple Juice, Soda water £7.50 |
| Hibiscus Spice Fresh Strawberries, Hibiscus Syrup, Fentimans Ginger Beer, Fresh Lime Juice £7.50 |

Teas, Coffees & Liqueur Coffees

All our hot beverages are served with fudge from the kitchen, which is also available to buy for £4.50 per 250g

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| Tea £3.50 <i>All tea and speciality teas are from Welsh Brew using a blend of African and Indian teas, blended with our wonderful Welsh water</i> | Welsh Brew | Welsh Brew Decaf |
| Tea Infusions £3.50 | Earl Grey | Lemon & Ginger |
| | Green Tea | Mixed Berry |
| | | Peppermint |
| Coffees £3.00 - £4.25 | | |
| Filter Coffee | Latte | Double Espresso |
| Americano | Flat White | Espresso |
| Cappuccino | Mocha | Macchiato |
| Liqueur Coffees | | |
| Irish Coffee £8.50 Jameson | Calypto Coffee £8.50 Oracle Coffee Liqueur | |
| Seville Coffee £8.50 Dà Mhile Orange 33 | Welsh Cream Coffee £8.50 Merlyn Cream | |
| Shin Shin Coffee £8.50 Barti Seaweed Spiced | Café Royale £8.50 Courvoisier Cognac | |

To Finish

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| Chocolate (V) Flexy Ganache, Cinnamon Cremeaux, Port Gel, Cumquat Compote, Passionfruit Sorbet £10 |
| Eton Tidy (V) Marinated Strawberries, Macaroons, Honeycomb, Vanilla Cheesecake, Meringue, Strawberry Tuile and Sorbet £8.50 |
| Sticky Toffee Pudding (V) Caramel Sauce and Vanilla Ice Cream £8.50 |
| Rhubarb (V) Rhubarb and Apple Crumble, Confit Stem Ginger, Anglaise, Icecream £9 |
| Ice Creams and Sorbets (V) Selection of Wolfscastle ice creams and sorbets, £2.50 a Scoop |
| Cheeseboard (V) As selection of local Cheeses, Crackers, Grapes and House Chutney £12 |

OUR DRINKS LIST

As far as possible our drinks list has been sourced from Welsh distilleries and breweries to give a true experience of the finest produce Wales has to offer.

Please ask to see our more extensive wine/drinks list

DRAUGHT BEER & CIDER

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| PERONI Italian 5.2% | £6.45 |
| PRAVHA Czech Republic 4.0% | £4.95 |
| SHARP'S ATLANTIC PALE ALE England 4.5% | £4.95 |
| DOOM BAR England 4.0% | £4.95 |
| GUINNESS Ireland 4.1% | £5.25 |
| SHARP'S COLD RIVER CIDER England 4.5% | £4.95 |

BOTTLED BEER & CIDER

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| CORONA 4.5% 330ml | £4.50 |
| CWRW TEIFI BEST BITTER 4.5% 500ml, Wales | £4.95 |
| MOHO PALE ALE 4.3% 500ml, Wales | £4.95 |
| BLACK DRAGON SPECIAL RESERVE CIDER 6.5% 500ml, Wales | £4.95 |
| AUTUMN MAGIC APPLE & BLACKBERRY CIDER 4.0% 500ml, Wales | £4.95 |
| PERONI LIBERA 0.0% 330ml | £4.00 |

| DRAUGHT SOFT DRINKS | Medium | Large |
|---------------------|--------|-------|
| PEPSI | £1.80 | £2.80 |
| DIET PEPSI | £1.80 | £2.80 |
| WHITES LEMONADE | £1.80 | £2.80 |
| SODA WATER | £1.25 | £2.50 |

BOTTLED SOFT DRINKS

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| FEVER TREE 200ml | £2.90 |
| Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale | |
| FENTIMANS 275ml | £3.30 |
| Sparkling Elderflower, Ginger Beer | |
| BRITVIC JUICES 200ml | £2.60 |
| Orange, Pineapple, Tomato, Cranberry | |
| COCA COLA Classic, Diet 330ml | £2.60 |
| J20 Orange & Passionfruit, Apple & Raspberry 275ml | £2.90 |

WELSH GIN 25ml

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| BRECON RESERVE £4 | ABER FALLS RHUBARB & GINGER £4 |
| BRECON ROSE PETAL £4 | ABER FALLS ORANGE & MARMALADE £4 |
| CINNAMON GROVE £4.5 | |
| CINNAMON GROVE PINK OR VANILLA £4.5 | |
| OTHER GIN 25ml | |
| TANQUERY No. 10 £4.50 | MONKEY 47 £7 |

"Not all the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen requested meals, our kitchen contains all allergens, and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of staff."

Fine dining – Allt yr Afon Restaurant

With its timeless atmosphere and copper, warm lighting, our 2 AA Rosette Allt yr Afon restaurant is the perfect space to switch off and indulge yourself, with a relaxed fine-dining experience. Our recently refurbished restaurant serving refined cuisine is open four nights of the week to both residents and non-residents, Wednesday to Saturday. Tables of 6 maximum.

Afternoon Tea

Treat yourself to a Stirling Afternoon Tea in our two AA Rosette Brasserie or Allt yr Afon Restaurant. Indulge in Artisan sandwiches, warm homemade scones, and a selection of delicious cakes and patisserie. Choose from a selection of teas, coffees and add on a glass of bubbly. *An experience not to be missed.*

Stirling Afternoon Tea - £29.50 per head.

Served Monday to Saturday 1-5pm, Sundays 3-5pm

Sunday Lunch

Enjoy a delicious Roast Dinner in our contemporary Stirling Brasserie or newly refurbished Allt yr Afon Restaurant. Choose from a meat roast, delicious vegetarian or fish option. All dishes cooked to perfection and served from 12-3pm every Sunday. Always a favourite at Wolfscastle!!

Pre-booking is advisable for all of the above

Wolfscastle Country Hotel, Wolfscastle, Haverfordwest, Pembrokeshire SA62 5LZ



AA Rosettes

T: 01437 741225

E: enquiries@wolfscastle.com

W: www.wolfscastle.com



Wolfscastle Country Spa Hotel & Restaurant

Allt yr Afon Restaurant

@staywolfscastle

wolfscastlecountryspahotel

Open 7 days a week for all day dining, including Sunday lunch and afternoon tea.

Sunday Lunch served 12-3pm

Stirling Afternoon Tea
1-5pm Monday -Saturday,
3-5pm Sunday

THE
Stirling
BRASSERIE