



RESTAURANT MENU 6pm-9pm

NIBBLER

Homemade Herb Rolls and Butter £3.50

Mediterranean Olives £3.50

Sun-blushed tomato & chickpea hummus crisp bread (V) £4

Manchego and Chorizo Skewers, Garlic Aioli £5

Fried Cresselly Haloumi, Pembrokeshire Sweet Chilli Sauce £5

SMALL PLATES & STARTERS

Slow Braised Pork Belly, Carrot Puree, Maple, Crackling £7

Braised Spring Lamb Bon Bons, Pea Puree, Pickled Shallots £7.50

Crispy Fish Goujons, Lemon, Tartare Sauce £7

Mini Smoked Haddock & Leek Fishcakes, Tomato Chutney, Mixed Leaf £7

Crispy Glamorgan Sausages, Tomato Chutney, Mixed Leaf (V) £7

Chefs Soup of the Day, Homemade Bread, Herb Butter (v) £6

SALADS

Marinated Chicken & Bacon, Caramelised Onion, Pickled Cucumber £8

Smoked Salmon, Pickled Veg, Basil Dressing, Sun-blushed Tomato £8

Organic Cenarth Perl Las Blue Cheese, Candied Walnut, Baby Pear £7.50

MEAT PLATTER

Confit Pork Belly, Braised Lamb, Chorizo Skewers, Garlic Mayo, Bread, Chips, Salad, Crackling £17

VEG PLATTER

Mixed Spanish Olives, Hummus, Crisp Bread, Glamorgan Sausages, Chutney, Nut Terrine, Chips £16

SIDES

Chips - £3

New potatoes - £3

Slaw - £2.50

Mixed Salad Leaf - £3

Steamed Greens -£3

MAINS

Pembrokeshire Sirloin Steak, Fried Cresselly Halloumi, Tomato & Basil, Peppercorn Sauce & Chips £25

Red Wine Braised Beef Brisket, Seasoned Mash Potato, Carrot Puree, Local Greens, Beef Jus £20

Seared Chicken Supreme, Roasted Squash, Sweet Potato & Quinoa Cake, Steamed Broccoli £18

Soy, Ginger & Lime Steamed Marina Fish Fillet, Sweet Potato & Quinoa Cake, Local Greens £20

Pan-Fried Salmon, Solva Sprouting Broccoli, Sweet Potato Puree, Roasted Squash £20

Toasted Cashew, Ginger, Celeriac Terrine, Carrot Puree & Savoy Cabbage £13 (Vg)

Mushroom & Brie Wellington, Carrot Puree, Seasonal Greens £13 (V)

Dietary Requirements

We can cater for all dietary requirements. Please let your server know of any allergens you may have or are concerned about.

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