

The background of the page is a vibrant underwater scene. It features a variety of colorful coral reefs in shades of orange, yellow, and red, set against a deep blue sea. Several small, colorful fish are visible, swimming around the coral. The overall lighting is bright, creating a lively and inviting atmosphere.

LUNCH

|| MENU ||

|| To Nibble

FARM COTTAGE BAKERY ARTISAN BREAD || £6.00

SEAWEED BUTTER, SEA SALT

(W,D)

SEAWEED, LEMON & GARLIC MARINATED OLIVES || £4.00

(V)

|| Starters

DULSE PRAWN COCKTAIL || £11.50

MARIE ROSE SAUCE, GEM LETTUCE, BROWN BREAD AND BUTTER

(W,B,CR,S,SD)

CHICKEN & TREALY FARM BLACK PUDDING TERRINE || £10.50

BACON AND TENBY HARBWR BEER JAM

(W,B,D,SD)

DULSE SEAFOOD CHOWDER || £10.50

ARTISAN SOURDOUGH, SEAWEED BUTTER

(R,W,F,CR,M,S,D,SD,C)

BUTTERBEAN, ORZO, TOMATO & KALE SOUP || £9.50

TOMATO AND BASIL SCONE, PESTO

(V,W,D,E)

SPICED PRAWN TACO || £9.00

CABBAGE AND MINT SLAW, HOT AND SOUR ONIONS

(W,CR,SD)

CAULIFLOWER WINGS || £8.00

MARINA CHIP SHOP CURRY MAYONNAISE

(V,W,B,C)

|| Mains

DRY AGED WELSH SIRLOIN STEAK 8OZ || £32.00

CHARRED ONION, STEM BROCCOLI, CHIPS (D)

DULSE SEAFOOD PIE || £22.00

GARLIC MASH, KALE, CABBAGE AND SAMPHIRE

(W,F,CR,M,D)

TENBY HARBWR BEER BATTERED HADDOCK || £22.00

PEA AND MINT PURÉE, TARTARE SAUCE, LEMON, CHIPS

(W,B,F,SD)

GRILLED CHICKEN SUPREME || £20.00

TAGLIATELLE, WILD MUSHROOM AND TRUFFLE SAUCE, GRAN LEVANTE CHEESE

(W,D,E,SD)

TURMERIC, GINGER, CHILLI & COCONUT CURRY || £18.00

SWEET POTATO, CAULIFLOWER, FRAGRANT RICE, DULSE FLATBREAD

(V,W)

WELSH LAMB BURGER || £17.00

ON AN ARTISAN BUN WITH GARLIC YOGHURT, TOMATO RELISH, LETTUCE AND PICKLED CUCUMBER, SERVED WITH SKINNY FRIES

(W,SD,D)

|| Sides

CABBAGE & BACON (D) || £5.00

BUTTERED PEMBROKESHIRE POTATOES (V,D) || £5.00

CHIPS (V) || £5.00

SPINACH & APPLE SALAD WITH MUSTARD DRESSING (V,SD,B,MU) || £5.00

PEPPERCORN SAUCE (D,SD) || £4.00

WILD MUSHROOM AND TRUFFLE (D,SD) || £4.00

|| Dessert

STICKY TOFFEE PUDDING || £9.00

BARTI SPICED RUM TOFFEE SAUCE, SALTED CARAMEL ICE CREAM

(V,W,S,D,E,SD)

PLUM BAKEWELL || £9.00

AMARETTO CUSTARD

(V,W,A,D,E)

WHITE CHOCOLATE CRÉMEUX || £9.00

MARMALADE BROWNIE, BAKED WHITE CHOCOLATE

(W,S,D,E)

ICED PASSION FRUIT & WELSH WIND VODKA PARFAIT || £8.50

PUMPKIN SEED BRITTLE, PINEAPPLE CHUTNEY

(V)

SELECTION OF WELSH CHEESE || £14.00

PANT-Y-S-GAWN GOAT'S CHEESE, SNOWDONIA CHEDDAR, PERL LAS
AND PERL WEN, WITH TOMATO CHUTNEY, GRAPES, CELERY AND CRACKERS

(V,W,D,C)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian