



## STARTERS

**Lamb Cawl Croquettes** with red onion jam **£8**

**Deep Fried Wedge of Brie** served with cranberry & orange sauce **£8.50**

**Fresh Hummus & Olives** served with crispy flatbreads (V, Ve) **£7**

**Seafood Medley** served with crispy flatbreads (V, Ve) **£7**

**Gower Mussels Mariniere**, traditional French recipe with bread for dipping **£7**

## MAINS

**8oz Ribeye Steak**, 28 day matured from our award winning local butcher served with homemade chunky chips, vine tomatoes & flat mushrooms **£31**

**Rump of Welsh Lamb**, served on a homemade rosti with minted pea puree, red wine jus & green vegetables **£30**

**Chargrilled Chicken Tagliatelle (veg option)**, with a rich creamy white wine sauce & garlic sourdough topped with fresh parmesan **£20**

**Simply Grilled Fillet of Salmon**, served with plain or herb butter Pembrokeshire Potatoes & green vegetables **£24**

**Pan Fried Local Seabass**, served with a chive veloute sauce & Pembrokeshire crushed new potatoes with mixed herb **£24**

**Giltar Chuck & Brisket Beef Burger (Vegan/Chicken option)**, from our award winning local butcher in a brioche bun with crispy lettuce & homemade burger sauce with chips **£19**

**Traditional Fish & Chips**, house battered cod with mushy peas, homemade tartar sauce & chunky chips **£18**

**Beetroot Tart**, served with red wine gravy, Pembrokeshire new potatoes & green vegetables, (V, Ve) **£20**

**Roasted Duck Breast**, served with an orange marmalade sauce, dauphinoise potatoes & green vegetables **£24**

**Butterfly Chargrilled Chicken Breast in Lemon & Butter Sauce**, with sauteed potatoes & green vegetables **£20**

## EXTRAS

**Steak Sauces:** green peppercorn, garlic & herb, blue cheese **£4 each**

**Homemade Chips** **£4**

**Salad Bowl** **£4**

**Onion Rings** **£4**