



# Menu

Evening from 3:30pm

## BOARDS

### Bread Board £6

Homemade focaccia & a pot of olives with olive oil and balsamic dip

### Charcuterie Board £9.50

A mix of Carmarthen ham and Welsh salamis

### Cheese Board £10

Cenarth brie and Teifi nettle cheese with crackers, fruits and seasonal chutney,

## SMALL PLATES

### Hummus Plate £6.50

Homemade hummus topped with crunchy chickpeas, extra virgin olive oil and toasted flatbread

### Sticky Sesame Chicken £9

Chicken bites coated in a sticky honey soy glaze and toasted sesame seeds.

### Fish Cakes £10

Sweet potato fish cakes made with the fish of the day

### Crushed Potatoes £5.50

Crushed pembrokehire new potatoes with garlic herb salt

### Honey Almond Carrots £5.50

Carrots roasted with honey and flaked almonds

### Baked Spiced Saffron Rice £6

Saffron cooked rice with

### Caprese Salad £10

Sliced tomato, sliced mozzarella, garlic croutons, balsamic glaze, pesto

### Classic Caesar Salad £9

Romaine lettuce, garlic croutons, parmesan cheese, and Caesar dressing.

### Chorizo in Red Wine £8

Chunks of chorizo braised with onion, red wine

### Katsu Chicken Skewer £9

Chicken skewers topped with a katsu sauce

### Mackrel Paté £6

Homemade mackerel pate with ciabatta

## BIG PLATES

### Minted Lamb Burger £18

Dewi James lamb burger in a brioche bun with seasoned wedges and coleslaw

### Halloumi Tacos £12

Fried halloumi in mini wraps served with mint yogurt, rocket, sliced avocado and pomegranite seeds

## DESSERTS

### Brownie with caramel drizzle and mascapone £7

### Sharing chocolate fondue £25

### Baked cookie dough £6

### Cheesecake pot £6

## EARLY BIRD

between  
3pm and 5pm

Aperitivo cocktail with a  
glass of wine

£10