

STARTERS

Garlic and Thyme Mushrooms
With toasted chef's bread. 4

Our Soup Of The Day
Served with warm chef's bread. 4

Whitebait
Locally sourced whitebait, lightly floured and fried served with tartare sauce and lemon. 4

MAIN COURSE

Each of our locally sourced meat platters is served with; Homemade cranberry and sausage meat stuffing, goose fat roast potatoes, Yorkshire puddings, bone marrow gravy, honey and thyme roasted carrots and parsnips, seasonal vegetables and creamy leeks.

Whole Chicken - For Four
Succulent rosemary and thyme whole roast chicken. 35
(Add Pembrokeshire Beef or roasted loin of pork for £5 supplement.)

Double Roast Platter - Pembrokeshire Beef and Roasted Loin of Pork
Served with extra crispy crackling. Small Plater: 11 | Large Platter (Perfect for Two) 17

Triple Roast Platter - Pembrokeshire Beef, Succulent Chicken and Roasted Loin of Pork
Served with extra crispy crackling. Small Plater: 13 | Large Platter (Perfect for Two) 20

8oz Hake Fillet - Our Catch of The Day
Pan fried hake on a bed of spinach and garlic crushed potatoes topped with crevettes and buttered samphire. 12

Vegetarian Option of The Day

DESSERTS

Citron Tart Served with a scoop of Pembrokeshire ice cream or cream. 4

Blackberry and Apple Crumble Tart Served with homemade custard. 4

Chocolate Torte Served with a scoop of Pembrokeshire ice cream or cream. 4

Pembrokeshire Ice-cream A selection of three scoops of Pembrokeshire ice cream. 4