



SOMETHING TO START WITH

House soup of the day -£4.50

Warm goat's cheese and caramelised red onion tart -£5.00
with pesto dressing and endive salad

Sautéed garlic field mushrooms and broccoli -£5.00
glazed with Per Las cheese, and toasted ciabatta

Estate house pork, duck and chicken pate -£5.50
with cranberry and apple relish and rustic breads

Spiced pepper Bermuda style fish chowder -£6.00
with garlic rouille croutons

Garlic prawn bruschetta on tomato ciabatta -£6.00

Selected seafood 'Fruits de mer' - £7.50
with a garlic and herb mayonnaise

Roast salmon and crab fishcakes -£6.50
infused with fresh lime and coriander, hollandaise sauce

Honey crumbed 'Per Wen' cheese wedges -£5.00
with a spiced Cumberland dressing



VEGETARIAN OPTIONS

Wild mushroom fillet
burger - £14.00

glazed with Caerphilly cheese, parsley mash, roast carrots

Grilled Goats cheese -£12.00
potato gnocchi and blushed tomato, roasted pine nuts, pesto dressing

SAUCES

Béarnaise

Peppercorn

Diane

flamed with brandy, shallots,
mustard and tarragon

Garlic mushroom and parsley
cream

Our special cola and whiskey
smoked barbeque

ALL @ £2.95



Homemade tomato
sauce @ 95p

NIBBLES

Selection of marinated olives and
tomato ciabatta, bread sticks

Garlic ciabatta and cheese

Lightly spiced crispy fried onions

All @ £1.95

SIDE ORDERS

Cheddar cheese creamy mash

Sticky red cabbage

Seasonal vegetables

Chunky rustic chips

Green or mixed salad

Vine tomato and mozzarella and
pine nut salad with pesto dressing

Sautéed garlic field mushrooms

Spiced potato wedges with tomato
salsa, and Welsh cheddar

All @ £2.95



SPECIALS - £12

Grilled 10oz pork chop
with cheddar mash, sticky red cabbage and glazed estate apples.

Whole grilled plaice
with buttered new potatoes, caper and prawn butter

'Welsh' rump steak
with rustic chips, balsamic tomatoes, and crispy fried onions.

Char grilled Mediterranean vegetables
bound in rich tomato sauce, with a Caerphilly cheese crust.



STEAKS

All our steaks are from cattle that have been finished on Pembrokeshire grassland and the meat has been hung for 28 days to give you the real taste of quality beef

8oz 'Dry aged' Welsh Sirloin, - £20.00

10oz 'Dry aged' rib eye steak - £22.00

Our Chef's Special 8oz 'Dry aged' beef fillet, rabbit crust - £26.00

All steaks served with rustic chips, balsamic tomatoes and crispy fried onions

For something special why not add sautéed garlic Cray fish tails @£3.50



WELSH LAMB

Grilled minted lamb chops- £15.00
fondant potato, glazed carrots, curly kale, a shallot and redcurrant jus.



FISH MARKET

Grilled fresh sardines - £8.95
with a spiced tomato salsa and red onion salad.

Garlic king prawn skewers - £13.50
sweet chilli dressing, red onion salad.

Fillet of sea bass -£14.00
char grilled Mediterranean vegetables, potato gnocchi.