



Terrace Menu

Pork belly, braised cabbage, mash and a glass of Cal y canto red	£13.50
Selection of home baked bread olive oil and balsamic	£3.50
Chips	£3.00
Tomato salsa and mozzarella bocconcini salad	£6.50
Goats cheese, pea and broad bean salad	£5.50
Smoked salmon and asparagus	£7.50
Petit loques olives and roasted almonds	£5.50
Welsh Charcuterie board, piccalilli (for 1 or 2)	£7.50/15.00
Rock Oysters	£2.00 each
Ham hock and apricot ballotine	£7.50
Penclawdd shellfish gratin	£9.50
Pave of river Towy sewin, pea and mint risotto	£19.50
Grilled lobster in garlic and herb butter, chips	£19.50 half / £28.00 whole
Chateaubriand for two, french beans and Bearnaise or Bordelaise sauce	£46.00
Baked whole Golden Cenarth, charcuterie, new potatoes, salad	£30.00 (for two)
Dessert	
Crème brûlée	£5.50
Mixed berry cheesecake	£6.00
Ice cream	£4.50
Tart of the day	£5.50
Apple trifle	£6.50
Fresh strawberries and crème fraîche	£5.00

Please inform a member of staff if you have any specific dietary requirements, or food allergies

Apéritifs/Mixed Drinks

Bellini raspberry, strawberry or peach- <i>Prosecco, fruit puree</i>	£6-50
Kir Petillant- <i>Prosecco, crème de cassis</i>	£6-50
Kir Poire- <i>Prosecco, pear eau de vie</i>	£6-50
Apple Fizz- <i>Prosecco, Welsh farmhouse apple juice</i>	£6-50
Martini- <i>Hendricks gin, Dry Martini</i>	£8-00
Bloody Mary- <i>Vodka, tomato juice, celery salt, Worcestershire sauce, tabasco</i>	£8-00
Dark and Stormy- <i>Kraken rum, lime, ginger beer</i>	£8-00

Carafe

Pimms <i>lemonade, ginger ale, fresh fruit, mint and cucumber</i>	£6.50	£12.00
Mojito <i>3yr old Havana rum, mint, lime, sugar</i>	£8-00	£15.00
Cosmopolitan <i>Vodka, Cointreau, cranberry juice, lime juice</i>	£8-00	£15.00
Margarita <i>Tequila, Cointreau, lime juice</i>	£8-00	£15.00
Strawberry Daiquiri <i>White rum, strawberry puree, lime juice, sugar</i>	£8-00	£15.00
Tequila Sunrise <i>Tequila, orange juice, grenadine</i>	£8-00	£15.00
S.O.T.B <i>Vodka, peach snaps, orange juice, cranberry juice</i>	£8-00	£15.00

Wines

By the glass	125ml £	175ml £	BTL £
Champagne and Sparkling			
Prosecco Borgo <i>Italy- Galero</i>		6-50	26-00
Nerodise spumante rose <i>Italy- Puglia</i>		7-00	29-00
Perrier Jouet Brut <i>Champagne- Chardonnay/Pinot Noir</i>		8-50	40-00
White			
Cal Y Canto Blanco <i>Castilla Y Leon Spain- Vuir Verdejo</i>	3-50	4-50	15-00
Los Picos Chardonnay <i>Central valley Chile- Chardonnay</i>	4-00	5-50	18-00
Cipriano Pinot Grigio IGT <i>Italy</i>	4-00	5-50	19-00
Franschhoek Cellar Chenin Blanc <i>South Africa- Chenin Blanc</i>	4-50	5-50	21-50
Fiano Lunate <i>Sicily Italy-Fiano</i>	5-50	6-50	23-00
Allan Scott Sauvignon Blanc <i>Marlborough New Zealand- Sauvignon Blanc</i>	6-00	7-50	30-00
Rose			
Cal Y Canto Bobal Rosado <i>Castilla Y Leon Spain- Bobal</i>	3-50	4-50	15-00
Torres Santa Digna Rose <i>Curico Chile- Cabernet Sauvignon</i>	5-50	6-50	23-00
Red			
Cal Y Canto Full Red <i>Castilla Y Leon Spain- Tempranillo/Merlot/Syrah</i>	3-50	4-50	15-00
Los Picos Cabernet Sauvignon <i>Central Valley Chile- Cabernet Sauvignon</i>	4-00	5-50	18-00
Valle perdido Malbec <i>Patagonia Argentina- Malbec</i>	6-00	7-00	25-00
Los Gansos Pinot Noir <i>Cono Sur Chile-Pinot Noir</i>	5-50	6-50	23-00
Lunate Merlot/Nero D'Avola <i>Sicily Italy-Merlot Nero D'Avola</i>	5-50	6-50	23-00
Torres Ibericos Crianza Rioja <i>Rioja-Spain</i>	6-50	8-00	32-00

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