

FISH DISHES

Hake fillet 16.00

Topped with a crust of walnuts, parmesan and lemon zest, draped with Pembrokeshire buttered leeks

‘Summer’ salmon fillet 17.95

Oven roasted with fresh ginger, spring onions & red chilli in lemon butter served on a bed of tender asparagus spears

Tuna steak 17.50

Char-grilled til pink served on a bed of egg noodles and finished with sesame seed, sweet chilli and pineapple sauce

Mediterranean bass fillet 18.00

Delicate sea bass, grilled and crowned with tomato, olives, peppers and garlic on a bed of sauté potatoes with rosemary & sea salt.

King Prawns 23.00

Finger licking good!! Shell on king prawns tossed in garlic and citrus butter served with a chunk of warm bread for dipping!

Seafood medley – Only for the hungry!! 26.75

A medley of fresh cuts of fish, mussels, tiger prawns and bacon tossed together in the wok with linguine, fresh garlic, a tittle of chardonnay, finished with a touch of cream and crowned with a king prawn...**Superb!!**

VEGETARIAN DISHES

Roasted vegetable linguine 16.25

Tossed in a marinara style sauce topped with parmesan shavings

Stuffed sweet potato 16.50

Filled with mixed bean and vegetable ragu crowned with melted cheddar, finished with a drizzle of mint yogurt dressing

Vegetable stir-fry 16.50

With housing and sesame seed sauce

Vegan butternut squash, aubergine & chickpea curry 16.75

Delicious home-made curry served with wild rice topped with a poppadom.

Cajun halloumi and sweet potato stacks 16.75

Cajun spiced halloumi stacked with sweet potato slices draped with a side of homemade beetroot relish.

Unless otherwise stated, all our dishes are served with a selection of vegetables and choice of either new potatoes or chips

Alternatively for a supplement of 2.50 we can offer you creamy garlic potatoes topped with melted cheese ... delicious!!
