



SCAN FOR
ALLERGEN
INFORMATION

Evening Menu

Evening Dining from 5:45pm

Apéritif

Aperol Spritz	£11	Promenade Spritz	£14
Limoncello Spritz	£11	St George's Old Fashioned	£14

WHILST YOU WAIT

Warm Artisan Bread	£4	Marinated Olives	£4
Served with olive oil & balsamic			

TO START

Goat Cheese & Honey Mousse	£11	Pan Seared Scallops	£14
Apple • Walnuts		Clam chowder • Samphire	
<i>Wine Pairing: Sauvignon Blanc</i>		<i>Wine Pairing: Gavi</i>	
Wood Pigeon Breast	£12	Seared Fillet of Sea Bass	£12
Trio of beetroot		Celeriac • Wild mushrooms	
<i>Wine Pairing: Rioja</i>		<i>Wine Pairing: Chablis</i>	
Garlic Prawn, Crab & Leek Risotto	£14	Chef's Homemade Soup of the Day	£10
Parmesan		Fresh bloomer bread • Welsh butter	
<i>Wine Pairing: Gavi</i>		<i>Wine Pairing: Pinot Grigio</i>	

FROM THE CHARGRILL

All grills served with your choice of side, vegetables & sauce

8oz Sirloin Steak	£32	Butterflied Salmon Fillet	£27
<i>Wine Pairing: Rioja</i>		<i>Wine Pairing: Sauvignon Blanc</i>	
6oz Fillet Steak	£35	Cajun Chicken Breast	£27
<i>Wine Pairing: Cabernet Sauvignon</i>		<i>Wine Pairing: Sauvignon Blanc</i>	
8oz Ribeye Steak	£34	Grilled Butternut Squash	£22
Chef's recommended cooking temperature: <i>Medium</i>		<i>Wine Pairing: Pinot Grigio</i>	
<i>Wine Pairing: Cabernet Sauvignon</i>			

Sides: Skin-on Fries | Buttered New Potatoes | Pomme Anna
Vegetables: Mixed Seasonal Vegetables | House Salad
Sauces: Peppercorn | Bearnaise | Garlic Butter | Red Wine Jus

COASTAL SIGNATURES

Wild Mushroom Pithivier (V)	£23	Pan Seared Tail of Monkfish	£32
Confit potatoes • Seasonal baby vegetables		Asian style spiced coconut broth • Crab & coriander fritter	
<i>Wine Pairing: Merlot</i>		<i>Wine Pairing: Gavi</i>	
Lemon & Herb Crusted Fillet of Hake	£28	Welsh Lamb Rump (GF)	£28
Confit potatoes • Leeks • Crispy mussels • White wine dill cream		Fondant potato • Parsnips • Baby turnips • Lamb jus	
<i>Wine Pairing: Chablis</i>		<i>Wine Pairing: Shiraz</i>	
Honey Roast Duck Breast (GF)	£28	Creamy Seafood Chowder	£24
Pomme Anna • Roast & pureed squash • Mulled pear • Crispy kale		Crusty bloomer	
• Duck sauce		<i>Wine Pairing: Chardonnay</i>	
<i>Wine Pairing: Rioja</i>			

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items. *Steaks weights are uncooked weights.

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Dessert Menu

THE BARTENDER'S PUDDING

Errazuriz Late Harvest £9.50
Sauvignon Blanc (Chile) 125ml

Cherry Bakewell Martini £13
Cherry liqueur • Disaronno • Vodka • Lemon •
Sugar Syrup

Espresso Martini £13.50
Double espresso • Tia Maria • Vodka • Sugar
Syrup

Negroni £13
Campari • Welsh dry gin • Sweet red
vermouth

St George's Old Fashioned £13
Penderyn Madeira • Bitters • Sugar Syrup

French Martini £13
Welsh Vodka • Chambord • Fresh Pineapple

DESSERTS

Sticky Toffee Pudding £9
Butterscotch sauce • Vanilla bean ice cream

Chocolate Délice £10
Salted caramel • Honeycomb • Clotted cream

Welsh Cheese Board £9/ £11 / £13
A choice of one, two or three cheeses: Perl Wen, Perl
Las and/or Mild Cheddar • Chutney • Crackers

Apple & Cinnamon Crumble £9
Anglaise • Apple cider sorbet

Passionfruit Martini Cheesecake £9
Prosecco sorbet

Mario's Welsh Ice Cream £5/ £7 / £8
Choice of one, two or three scoops • Please
ask your server for available flavours.

LIQUEUR COFFEE

Welsh Coffee £9.50
Penderyn Madeira whisky

Irish Coffee £9.50
Irish whiskey

Baileys Coffee £9.50
Baileys Irish liqueur

Brandy Coffee £9.50
Courvoisier French brandy

Tia Maria Coffee £9.50
Tia Maria Coffee liqueur

French Coffee £9.50
Grand Marnier orange brandy liqueur

Jamaican Coffee £9.50
Captain Morgan dark rum

Cointreau Coffee £9.50
Cointreau orange liqueur

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Prix Fixe Menu

Available daily until 5:30pm
2 Courses £32 | 3 Courses £39

STARTERS

Chef's Homemade Soup of the Day

Fresh bloomer bread • Welsh butter
Wine Pairing: Pinot Grigio

St George's Prawn Cocktail

Brown bread & butter
Wine Pairing: Gavi

Welsh Ale Rarebit

Toasted sourdough • Dressed leaves • Crab supplement + £2
Wine Pairing: Chablis

Goat Cheese & Honey Mousse

Apple • Walnuts
Wine Pairing: Merlot

MAIN COURSES

Roast Chicken Breast

Hasselback potatoes • Ponch maip • Tenderstem broccoli • Gravy
Wine Pairing: Chardonnay

Pan-Seared Fillet of Sea Bass

Crushed new potatoes • Buttered samphire • White wine & Dill cream
Wine Pairing: Chablis

Welsh Ale Battered Fish & Chips

Mushy peas • Tartare sauce
Wine Pairing: Sauvignon Blanc

Wild Mushroom Pithivier

Confit potatoes • Seasonal baby vegetables
Wine Pairing: Merlot

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce • Vanilla ice cream
Cocktail Pairing: Espresso Martini

Apple & Cinnamon Crumble

Anglaise • Apple cider sorbet
Cocktail Pairing: Aperol Spritz

Chocolate Delice (V)

Salted caramel • Honeycomb • Clotted cream
Cocktail Pairing: St George's Old Fashioned

Welsh Cheese Selection

A choice of 2 cheeses. Perl Wen, Perl Las and/or mild cheddar • Chutney • Crackers
Wine Pairing: Rioja

Dietary & Allergen Notice

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Christmas Fayre Menu

2 Courses £32 | 3 Courses £39

STARTERS

Celeriac & Apple Soup

Fresh bloomer bread • Welsh butter

Chicken Liver Paté

Fruit Chutney and Toasted Brioche

Smoked Salmon & Prawn Cocktail

Cranberry Marie Rose, Baby Gem, Rye Crisp

Goat's Cheese & Honey Mousse

Apple & Walnuts

MAIN COURSES

Roast Turkey

Roast Potatoes, Seasonal Vegetables, Bread Sauce, Stuffing, Pig in Blanket and Gravy

Slow-Braised Beef Featherblade

Horseradish Mash & Beef Gravy, Season Vegetables

Lemon & Herb-Crusted Hake Fillet

Crushed New Potatoes, White wine & Dill Cream

Roasted Butternut Squash

Chestnut & Sage Tart, Braised Red Cabbage, Roasted Carrot & Thyme Jus

DESSERTS

Homemade Christmas Pudding

Brandy Sauce and Glazed Sultanas

Vanilla Creme Brulee

Shortbread biscuit and Passionfruit Sorbet

White Chocolate Mousse

Chocolate & Hazelnut Ice Cream

Vegan Carrot Cake

Vegan Ice Cream

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