



SCAN FOR  
ALLERGEN  
INFORMATION

# Evening Menu

Evening Dining from 6pm

Exceptional ingredients. Simply prepared. Thoughtfully served.  
Our finest produce takes centre stage. Every accompaniment is chosen to support the hero of the plate.

## TO START

|                                                                                 |            |                                                                                              |            |
|---------------------------------------------------------------------------------|------------|----------------------------------------------------------------------------------------------|------------|
| <b>Sage &amp; Onion (V)</b><br>Sage Potato croquette • Pureed and crispy onions | <b>£12</b> | <b>Pan Seared Scallops (GF)</b><br>Crispy pork belly • Apple textures                        | <b>£14</b> |
| <b>Wood Pigeon Breast (GF)</b><br>Trio of beetroot                              | <b>£12</b> | <b>Torched Fillet of Mackerel (GF*)</b><br>Mackerel pate on toast • Horseradish cream • Dill | <b>£12</b> |
| <b>Pan Seared Sea Bream (GF)</b><br>Pea risotto • Pea shoots                    | <b>£12</b> | <b>Chef's Homemade Soup of the Day (V)</b><br>Fresh bloomer bread • Welsh butter             | <b>£10</b> |

## FROM THE CHARGRILL

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

|                                            |            |                                      |            |
|--------------------------------------------|------------|--------------------------------------|------------|
| <b>8oz Sirloin Steak (GF)(DF*)</b>         | <b>£32</b> | <b>8oz Ribeye Steak (GF)(DF*)</b>    | <b>£34</b> |
| <b>8oz Rump Steak (GF)(DF*)</b>            | <b>£28</b> | <b>8oz Bacon Chop (GF)(DF*)</b>      | <b>£24</b> |
| <b>Butterflied Salmon Fillet (GF)(DF*)</b> | <b>£26</b> | <b>Cajun Chicken Breast (GF)(DF)</b> | <b>£24</b> |
| <b>Thick Cut Halloumi (V)(GF)</b>          | <b>£20</b> |                                      |            |

**Sides:** Skin-on Fries | Buttered New Potatoes | Wholegrain Mustard Mashed Potato

**Vegetables:** Mixed Seasonal Vegetables | House Salad

**Sauces:** Peppercorn | Bearnaise | Garlic Butter | Red Wine Jus

## COASTAL SIGNATURES

|                                                                                                                               |            |                                                                                                                                               |            |
|-------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Wild Mushroom Pithivier (V)</b><br>Confit potatoes • Seasonal baby vegetables                                              | <b>£22</b> | <b>Garlic &amp; Spinach Stuffed Monkfish (GF*) (DF*)</b><br>Wrapped in Parma ham • Tomato & coriander couscous • Roast peppers • Brandy sauce | <b>£32</b> |
| <b>Roast Loin of Cod (GF*)</b><br>Braised fennel & potato fricassee • Crab beignet                                            | <b>£28</b> | <b>Welsh Lamb Rump (GF)</b><br>Fondant potato • Glazed & pureed carrots • Fine beans • Lamb jus                                               | <b>£28</b> |
| <b>Roasted Chicken Breast (GF*)(DF*)</b><br>Braised leg bon bon • Wholegrain mustard mash • French-style peas • Chicken sauce | <b>£24</b> |                                                                                                                                               |            |

## DESSERTS

|                                                                                     |            |                                                                          |           |
|-------------------------------------------------------------------------------------|------------|--------------------------------------------------------------------------|-----------|
| <b>Sticky Toffee Pudding (V)</b><br>Butterscotch sauce • Vanilla bean ice cream     | <b>£9</b>  | <b>Lemon Tart (V)</b><br>Italian meringue • Raspberry sorbet             | <b>£9</b> |
| <b>Chocolate Delice (V)</b><br>Salted caramel • Honeycomb • Clotted cream           | <b>£9</b>  | <b>Vanilla Creme Brulee (V)</b><br>Shortbread biscuit                    | <b>£9</b> |
| <b>Cheese &amp; Crackers (V)</b><br>Selection of Welsh cheeses • Chutney • Crackers | <b>£13</b> | <b>Mario's Ice Cream Selection 3 Scoops</b><br>See server for selections | <b>£8</b> |

Please inform your server of any allergies, intolerances, Coeliac disease or dietary requirements before ordering. Detailed allergen information is available upon request or scanning the QR code. While strict cross-contamination measures are in place, our dishes are prepared in an environment where allergens are handled.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free (DF\*) Dairy-Free Adaptable | (GF\*) Gluten-Free Adaptable  
Tree nuts and peanuts are only present where specified.



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# Early Bird Menu

Available daily until 6:00pm  
**2 Courses £32 | 3 Courses £40**

## STARTERS

### Chef's Homemade Soup of the Day (V)

Fresh bloomer bread • Welsh butter

### Welsh Ale Rarebit (V)

Toasted sourdough • Dressed leaves  
• Crab supplement available +£2

### St George's Prawn Cocktail (DF\*)(GF\*)

Brown bread & butter

### Chicken Liver Pate (GF\*)

Apple chutney • Toasted brioche

## MAIN COURSES

### Traditional Roast of the Day (GF\*)

Seasonal vegetables • Yorkshire pudding • Gravy

### Welsh Ale Battered Fish & Chips

Mushy peas • Tartare sauce

### Pan-Seared Fillet of Sea Bass (GF)

Crushed new potatoes • Buttered samphire • White wine & dill cream

### Creamy Wild Mushroom Linguine (V)

Rocket • Parmesan • Truffle

## DESSERTS

### Sticky Toffee Pudding (V)

Butterscotch sauce • Vanilla bean ice cream

### Vanilla Creme Brulee (V)(GF\*)

Shortbread biscuit

### Lemon Tart (V)

Italian meringue • Raspberry sorbet

### Welsh Cheese Selection +£4 supplement (V)(GF\*)

Selection of Welsh cheeses • Chutney • Crackers

### Chocolate Delice (V)

Salted caramel • Honeycomb • Clotted cream

### Mario's Ice Cream double scoop (V)

Ask Server for details

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