



Appetizers

Bread & Welsh Butter 3.5

Selection of warm bread and Welsh butter

VG / GF Bowl of Pitted Olives 4

Tapenade & Focaccia 4

A delicious blend of dark olives, capers, garlic and olive oil, served with our own rosemary and sea salt focaccia

Starters

Pork Rillettes 8.5

Slowly cooked and delicately spiced potted pork served with toasted sourdough and garnished with pickles

GF Shredded Duck 9.5

Slow cooked and tender duck in plum sauce with pickled cucumber and spring onion salad drizzled with chive oil

V Goats Cheese Ravioli 8

Handmade parcels of tangy goats cheese with a warm brown butter, flavoured with lemon and sage

VG Corn Fritters 9.5

Crispy and soft, sweet, and spicy. A plate full of flavour and texture served with homemade chilli jam

Mains

GF Beef Short Rib 19.75

Big bold flavours and soft, slow cooked beef with a creamy parsnip mash and rich red wine sauce

GF Duck Breast and Sweet Potato 24

Succulent duck breast with a velvety sweet potato puree, roasted carrots, and a tangy pomegranate sauce

GF Flat Iron Steak 20

An 8oz classic bistro cut pan seared and served pink flat iron steak with an Argentinian inspired chimichurri sauce served with homecooked chips

GF Curry Spiced Cod Loin 25

Tender flaky baked cod in exotic spices served on earthy puy lentils and a curried velouté split dressed in coriander oil

Tuna Steak Salad Nicoise 26

Seared tuna steak with gem lettuce, green beans, tomatoes, olives and a boiled egg brought together with a light and fresh vinaigrette

VG Vegetable Tagine 15

Gently roasted vegetables in a fruity, spiced stew served with couscous flavoured with ras el hanout

Bay Burger 18.75

A staple favourite made with locally sourced burgers topped with cheese & bacon in a soft brioche bun served with homemade chips

Beer Battered Cod & Chips 19.75

Served with garden peas, tartar sauce, homemade chips & lemon wedge garnish

All prices are £ Sterling and include VAT at the current rate

V - Vegetarian | VG - Vegan | GF - Gluten Free

We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Please let us know if you have any food allergies or intolerance and check our allergy and intolerance information before ordering



By the Beach

Evening Dining 5 - 9

from 10 - 5 please see Cafe Bar

Sides

GF / VG / V Homemade Chips 5

Chefs Selection of steamed greens 6

House Side Salad 6

Skin on Baby Potatoes 6

Children

Chicken Goujons 9.5

Served with our homemade chips and your choice of beans or peas

Bangers & Chips 9.5

Delicious pork sausages served with our homemade chips and your choice of beans or peas

Fish Fingers 9.5

Served with our homemade chips and your choice of beans or peas

VG Veggie Fingers 9.5

Served with our homemade chips and your choice of baked beans or peas

VG Tomato Penne Pasta 9.5

Short penne pasta mixed with sweet tomato sauce

Desserts

Homemade Sticky Toffee Pudding 7.5

Big and bold favours of chef's sticky toffee pudding served with a complimenting honeycomb ice cream

GF Lemon Meringue Tart 8

Served with raspberry sauce and your choice of pouring cream or a scoop of Ice cream

GF Vanilla Panna Cotta 7.5

Smooth and creamy panna cotta with a contrasting, vibrant fruity compote

Ice Cream Sundae 6

Served with two scoops of either vanilla, strawberry, or chocolate ice cream, drizzled in sauce and topped with cream

VG Fruit Sorbet 6

A bright and refreshing sorbet

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