

SAILORS' SAFETY

BAR

SEAFOOD

GRILL

FOR THE TABLE

BREAD & OLIVE OIL	5
MARINATED OLIVES	6

SMALL PLATES

FISHCAKE • Pickled carrot, tartare sauce (GF)	9
CHALK-STREAM TROUT • Pickled cucumber, lemon mayonnaise (GF)	10
CURED MACKEREL FILLET • Rhubarb & St. Davids' Creme Fraiche	10
TIGER PRAWNS • Chilli & garlic butter, parsley, bread, aioli	10
NEVERN BEETROOT • Goat's cheese, toasted hazelnuts, rocket, olive oil (GF)	10
SAILORS' MUSSELS • Pembrokeshire cider, garlic, parsley, cream	13

LARGE PLATES

PEMBROKESHIRE LOBSTER • Chunky chips, chilli & lime butter, chimichurri	Half 28 Whole 55
MONKFISH GOAN CURRY • Coconut rice, sesame sambal (GF)	22
BEEF FILLET • Celeriac purée, peppercorn sauce, fries (GF)	30
WILD SEA BASS • Fennel, dill, vermouth velouté	24
ASPARAGUS & PEA RISOTTO • Nevern kale, pickled kohlrabi, almond pesto (VG)	18
WHOLE GRILLED SEA BREAM • Gruyère & saffron sauce, orange & fennel salad (GF)	28

SIDES

FRIES or CHUNKY CHIPS	4.5
ROAST CARROTS • Hummus, sunflower seeds (GF)	4.5
SMASHED CUCUMBER • Chilli, vinegar, salted peanut	4.5
PEMBROKESHIRE POTATOES • Parsley butter (GF)	4.5
TENDERSTEM BROCCOLI • Almond, chilli oil (GF)	4.5

SAUCES

LEMON MAYONNAISE (GF)	2.5	PEPPERCORN SAUCE (GF)	3.5
TRUFFLE MAYONNAISE (GF)	2.5	GARLIC AIOLI (GF)	2.5

DESSERTS

RHUBARB & SHERRY TRIFLE • Toasted flaked almonds	9
STICKY TOFFEE PUDDING • Butterscotch sauce, rum & raisin ice cream	8.5
CHOCOLATE MOUSSE • Toasted hazelnuts, olive oil	8.5
PIRATES' AFFOGATO • Vanilla ice cream, espresso, Barti Cream liqueur (GF)	8.5
WELSH CHEESE BOARD • Crackers (GF)	15

(VG) = vegan / vegan option available

Please inform a member of staff about any allergies.

Most of our dishes can be adapted to suit different dietary requirements; just ask.