## SAILORS' SAFETY BAR SEAFOOD GRILL

## **SMALL PLATES**

FISHCAKE • Pickled carrot, tartare sauce (GF)			9
CHALK-STREAM TROUT • Pickled cucumber, lemon mayonnaise (GF)			10
TIGER PRAWNS • Chilli & garlic butter, parsley, bread, aioli (GF)			10
GRILLED MACKEREL FILLET • Watermelon, cucumber, peanut, chilli (GF)			10
NEVERN BEETROOT • Goat's cheese, torched hazelnuts, rocket, olive oil (GF)			10
LARGE PLATES			
SAILORS' MUSSELS • Pembrokeshire cider, garlic, parsley, cream  Small 13   L			arge 21
MONKFISH GOAN CURRY • Coconut rice, sesame sambal (GF)			22
WELSH BEEF FILLET • Celeriac purée, peppercorn sauce, fries (GF)			30
WILD SEA BASS • Fennel, dill, vermouth velouté			24
ASPARAGUS & PEA RISOTTO • Nevern kale, pickled kohlrabi, smoked almond pesto (GF)(VG)			18
STEAMED COD • Soy broth, rice noodles, baby corn, mangetout, shiitake (GF/DF)			28
SIDES			
FRIES			4.5
ROAST CARROTS • Hummus, sunflower seeds (GF)			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			
STICKY TOFFEE PUDDING • Butterscotch sauce, rum & raisin ice cream			8.5
RHUBARB & SHERRY TRIFLE • Toasted flaked almonds			9
CHOCOLATE MOUSSE • Toasted hazelnuts, olive oil			8.5
PIRATES' AFFOGATO • Vanilla ice cream, espresso, Barti Cream liqueur (GF)			8.5
WELSH CHEESE BOARD • Grapes, crackers (GF)			15