



Christmas menu

The Start

Homemade soup with warm house bread

Homemade fishcake served with a garlic and lemon butter and fresh garden salad

Wild mushroom and spinach tart topped with goats cheese

Chicken liver and cognac pate served with fresh chutney and warm bread

Mussels in a creamy smoked salmon and pesto cream

The Middle

Traditional roast Pembrokeshire turkey with stuffing, roasted roots, winter greens.

Celtic pride topside of beef served with homemade Yorkshire pudding, roasted roots, winter greens.

Celtic pride 8oz Ribeye steak served with hand cut chips and grilled tomato (£4.00 sup)

Pan-fried fillet of salmon served with new pots and a wild mushroom and tarragon cream

Butternut squash and sage Gnocchi finished with parmesan

The End

Christmas pudding with rich brandy sauce

Spotted dick served with custard

Bailey's crème brulee served with homemade short bread

Rich chocolate brownie, hot chocolate sauce and vanilla ice cream

Selection of local ice creams

Three courses £22.95

Handpicked by us with love for you. All our produce is locally sourced.

Veg from over the hedge, lamb from the field next door and fish straight from the quay

Please let a member of the team know if you have any dietary requirements