

Evening menu

THE START

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| Pembrokeshire Atlantic Edge Native Oysters mignonette, wedge of lemon | three 11.5 six 22 |
| Tandoori Chicken Bon Bon coriander mayonnaise, mango chutney, natural yoghurt, crispy onions | 9 |
| Local Penclawdd Steamed Mussels in traditional marinère sauce | half kilo 8.5 one kilo 16.5 |
| Salmon and Fennel Fishcakes warm tartar sauce | 9.5 |
| Slow Braised Pig Cheek light garlic and chive mash, smooth carrot purée | 9 |
| Roasted Cauliflower and Spicy Bean Cassoulet (V) toasted sourdough bread | 8.5 |
| Confit Duck Leg braised red cabbage, five spice and plum sauce | 9.5 |
| Chicken Liver Parfait homemade chutney, warm brioche | 8.5 |

SELECTION OF HOUSE BREADS

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| Garlic Ciabatta | 3.6 |
| Garlic and Cheese Ciabatta | 4.2 |
| Rosemary and Sea Salt Focaccia and olives | 4.8 |

THE MIDDLE

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| Herb Roasted Fillet of Welsh Lamb crispy bob bon, carrot purée, rosemary infused jus, dauphinoise potatoes | 24 |
| Chunky Loin of Cod rich puttanesca and olive sauce, shell-on local mussels | 23 |
| 8hr Roasted Beef Short Rib creamy chive mashed potato, roasted root vegetables | 19 |
| Indian Infused Spiced Aubergine (V) chickpea and roasted pepper ragu, scrambled tofu, red onion, tomato and mint riata | 15 |
| Pan Seared Duck Breast celeriac paste, five spice jus, creamy garlic potato, savoury cabbage | 24 |
| Slow Roasted Pork Belly apple jus, cauliflower purée, Savoy cabbage, bubble and squeak | 20 |
| Trefloyne Chicken Kiev French style peas, rosemary and garlic roasted new potatoes | 17.5 |
| Trefloyne Classic Homemade Beef Burger iceberg lettuce, vine ripened tomato, Cheddar, fries, homemade chilli jam | 15.9 |
| 8oz Welsh Ribeye Steak | 28 |
| 6oz Welsh Fillet Steak both steaks served with Portobello mushroom, roasted confit tomatoes, red onion, parmesan and homemade chunky chips <i>add sauce to either steak:</i> peppercorn, Stilton or béarnaise | 30 3.5 |
| Today's Specials and "Naked Fish" The finest Fresh Fish/Shell Fish landed on the quay at Tenby, Saundersfoot, Milford and Swansea, simply pan fried, steamed or grilled and served with garden peas, roasted vine tomatoes, chunky chips or Pembrokeshire new potatoes, lemon and samphire butter on the side. | |

Selection of Side Dishes

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| Chunky chips or skinny fries | 3.5 |
| Buttered Pembrokeshire new potatoes | 4 |
| Buttered Savoy cabbage | 4.5 |
| Long stem broccoli with toasted almonds | 5 |
| Steamed carrots with parsley butter | 4.5 |

THE END

'Something naughty!'

please ask one of our team for today's 'something naughty' selection of homemade desserts made 'with love – just for you'

Enjoy