

Evening menu

## THE START

<b>Pembrokeshire Atlantic Edge Native Oysters</b> mignonette, wedge of lemon	three 11.5 six 22
<b>Tandoori Chicken Bon Bon</b> coriander mayonnaise, mango chutney, natural yoghurt, crispy onions	9
<b>Local Penclawdd Steamed Mussels</b> in traditional marinère sauce	half kilo 8.5 one kilo 16.5
<b>Salmon and Fennel Fishcakes</b> warm tartar sauce	9.5
<b>Shell on King Prawns</b> pan fried in garlic and lemon butter, toasted focaccia	10.5
<b>Roasted Cauliflower and Spicy Bean Cassoulet (V)</b> toasted sourdough bread	8.5
<b>Confit Duck Leg</b> braised red cabbage, five spice and plum sauce	9.5
<b>Chicken Liver Parfait</b> homemade chutney, warm brioche	8.5

## SELECTION OF HOUSE BREADS

<b>Garlic Ciabatta</b>	3.6
<b>Garlic and Cheese Ciabatta</b>	4.2
<b>Rosemary and Sea Salt Focaccia</b> and olives	4.8

## THE MIDDLE

<b>Herb Roasted Fillet of Welsh Lamb</b> crispy bob bon, carrot purée, rosemary infused jus, dauphinoise potatoes	24
<b>Chunky Loin of Cod</b> rich puttanesca and olive sauce, shell-on local mussels	23
<b>8hr Roasted Beef Short Rib</b> creamy chive mashed potato, roasted root vegetables	19
<b>Indian Infused Spiced Aubergine (V)</b> chickpea and roasted pepper ragu, scrambled tofu, red onion, tomato and mint riata	15
<b>Pan Seared Duck Breast</b> celeriac paste, five spice jus, creamy garlic potato, savoury cabbage	24
<b>Slow Roasted Pork Belly</b> apple jus, cauliflower purée, Savoy cabbage, bubble and squeak	20
<b>Trefloyne Chicken Kiev</b> French style peas, rosemary and garlic roasted new potatoes	17.5
<b>Trefloyne Classic Homemade Beef Burger</b> iceberg lettuce, vine ripened tomato, Cheddar, fries, homemade chilli jam	15.9
<b>8oz Welsh Ribeye Steak</b>	28
<b>6oz Welsh Fillet Steak</b> 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
<b>Today's Specials and "Naked Fish"</b> 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

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