



*Welcome
To
The Brewery Inn
Coshleston*

————— **TO START** —————

Crispy Halloumi <i>Crispy panko halloumi, smoked paprika honey mayo, pickled chilli, spring onion pomegranate & basil (vt, gfo)</i>	11
'Copper Hog' Welsh Black Pudding <i>Black pudding & pork Bon bons, Welsh apple cider purée, celeriac remoulade peppercorn sauce</i>	11
Welsh Cheddar & Onion Velouté <i>Braised caramelised onions, chives parmesan crumble (vt, gfo)</i>	9
Tempura King Prawns <i>Tempura king prawns, tequila & lime aioli watermelon hot sauce, pickled watermelon (gfo)</i>	13
Falafel Tortilla <i>Spiced falafels, pickled onion, shredded lettuce, red pepper hummus, mint yoghurt & cucumber (vt, vgo)</i>	11

————— **CLASSICS** —————

Chefs Own Recipe Curry <i>Chickpeas, peppers & onions in a mild tomato coconut sauce, served with poppadom chips & rice (gfo, vgo, dfo) Choose from: Chicken/King prawn/Vegetables</i>	19
Mediterranean Vegetable Lasagne <i>Rosemary salted rustic chips, dressed salad (vt, vgo) Add garlic focaccia £2 (vt)</i>	19
Pie Of The Day <i>Seasonal vegetables, wild garlic pomme purée Chefs gravy</i>	20
Chefs Own Recipe Battered Cod Fillet <i>Homemade tartar sauce, crushed minted peas rustic chips & lemon (gfo)</i>	22

————— **CHEFS MAINS** —————

Chicken & Chorizo Linguine <i>Grilled chicken breast, chorizo arrabbiata sauce topped with chorizo chilli jam, parmesan crispy onions, Served with garlic focaccia</i>	23
Sea Bass Fillet <i>Tomato & basil sauce, wild garlic baby potato asparagus & tempura crispy samphire (gfo)</i>	24
Sage & Asparagus Risotto <i>Asparagus, pea & butternut squash risotto wild garlic, crispy sage & lemon (vg, gfo) Add Parmesan £1</i>	20

————— **GRILL** —————

8oz Welsh Rump Steak <i>Rosemary salted rustic chips, onion rings grilled cheese & onion mushroom, Cosh slaw dressed leaves (dfo, gfo)</i>	29.5
Cosh Braised Welsh Beef Burger <i>Served with seasoned fries & Cosh slaw 8oz Beef patty, Welsh pulled beef Welsh cheddar, Chefs burger sauce onion rings, shredded lettuce & tomato</i>	22
BBQ Full Rack Of Ribs <i>Rosemary salted skinny fries, Cosh slaw crispy onions, pickles & dressed salad (gfo)</i>	28
Grilled Plaice Fillet <i>Grilled plaice, tartar buttermilk, lemon Pembrokeshire buttered potatoes, samphire asparagus & pea's (dfo)</i>	26.5

————— **SIDES** —————

Garlic Focaccia (vt)	4.5
Rustic Chips (vt, vgo, gfo)	4.5
Skinny Fries (vt, vgo, gfo)	4.5
Garlic Butter & Parmesan Fries	5.5
Seasonal Vegetables (vt, vgo, gfo)	4.5
Chefs Salad (vt, vgo, gfo)	4
Patatas Bravas (vt, gfo)	5.5

*Please inform your server if you have any allergies or intolerances.
Our experienced Chefs will do there up most to cater for all dietary requirements.*

*vt - Vegetarian / vg - Vegan / vgo - Vegan option
gfo - Gluten free option / dfo - Dairy free option*