



BAR MENU

NIBBLES

Cured Italian meats 10

Nocellara olives (ve) 6

Warm focaccia (ve) 3.5pp
Pembrokeshire rapeseed oil, balsamic vinegar

Crispy chicken slider, kefir lime aioli, pickled red onion	4 each
Porthilly oysters, chimichurri	4 each
Jalapeno houmous, flatbread	7
Crispy cauliflower, gochujang soy & sesame glaze (ve)	7
Blistered padron peppers, citrus cashew cream, (ve)	7
Tempura Tenderstem broccoli, caper anchovy aioli	8
Teriyaki pork belly bites, ginger, pickled carrot	9
Smoked haddock and spring onion arancini, curry aioli	9
'Nduja scotch egg, aioli	9

MAINS

The Aura beef burger, smoked applewood cheddar, streaky bacon,
caramelised onions, aioli, fries 18

Grilled chicken sandwich, toasted focaccia, streaky bacon, avocado, baby
gem, tomato, mayonnaise, fries 17

Truffled pulled beef sourdough sandwich, Emmental,
horseradish creme fraiche, pickled red onions, fries 17

Aura fish & chips, crushed peas, tartare sauce, lemon 18

Grilled flatbread, jalepeno houmous, crispy cauliflower, pickled
cucumber, carrot salad, tzatziki 15

Caesar, baby gem, anchovies, focaccia, parmesan crumb 15
Add chicken or salmon 5

*(v) vegetarian | (ve) vegan
(v/ve) vegetarian dish can be adapted to vegan*