

SAILORS' SAFETY

BAR SEAFOOD GRILL

SMALL PLATES

OLIVES	4.5
FOCACCIA • Aged balsamic, Extra Virgin Olive Oil	6
MUSHROOM PARFAIT • Damson chutney, brioche, Welsh salted butter (VE)	10
FERMENTED KOHLRABI • Beetroot, pear, Pembrokeshire Gold smoked rapeseed oil, walnuts(VG)(GF)	10
FISHCAKE • Pickled cucumber, tartare sauce (GF)	10
HAFOD AND LEEK CROQUETTES • Celeriac puree, chive oil	10
CHALK STREAM TROUT • Sushi rice, pickled shitake, soy dashi, nori (GF)	10
MACKEREL TACOS • Chilli, lime, coriander	10
RAMSEY ISLAND MUSSELS • Nduja, white wine cream sauce, toasted bread	10
HAM HOCK TERRINE • Piccalilli, bread	10
BRAISED OX CHEEK • Horseradish polenta, chive, crispy onion	12
KING PRAWN • Gambas, chorizo	12

PUB CLASSICS

GOWER GOLD BATTERED COD • Chunky chips, minted mushy peas, tartare sauce	17
DEXTER BEEF BURGER • Fries, cheddar, burger sauce	17
BANGERS & MASH • Butty Bach & onion gravy	17
WILD MUSHROOM RISOTTO • Crispy kale, pickled shitake (VG) (GF)	18
PEMBROKESHIRE CRAB LINGUINE • Brown crab emulsion, white crab meat, garlic, chilli, crispy onions	21

SIDES

CHUNKY CHIPS OR FRIES (VG) (GF)	4.5
ROAST CARROTS • Hummus (GF)	4.5
CHARRED HISPY • Sriracha butter sauce, crispy onions	6.5
PEMBROKESHIRE NEW POTATOES • Butter, parsley (GF)	4.5

DESSERTS

STICKY TOFFEE PUDDING • Barti rum sauce, ice cream (VE)	9
LEMON POSSET • Citrus shortbread (VE)	9
PIRATES' AFFOGATO • Vanilla ice cream, espresso, Barti Cream liqueur (VE) (GF)	9
COLONEL • Lemon sorbet, vodka or mandarin sorbet, Cointreau(VG)	6

(VG) = vegan (VE) = vegetarian (GF) = gluten free

Please ask a member of staff for any allergy advice.

Most of our dishes can be adapted to suit different dietary requirements; just ask.

For wine recommendations, please ask a member of staff.