

SAILORS' SAFETY

BAR SEAFOOD GRILL

SAMPLE DINNER MENU

Menu items may vary daily, depending on seasonal availability.

STARTERS

CRAB TACOS • Creme fraiche, lime, coriander, chilli, apple	12
MACKEREL PÂTÉ • Pickled cucumber, crusty bread	12
GOATS CHEESE • Beetroot salad	10
HERITAGE TOMATO SALAD • Citrus dressing, basil, feta	10
POTTED HAM HOCK • Bread, pickled veg	10
SAILORS' HUMMUS • Cumin, toasted seeds, flat bread	8

MAINS

HALF PEMBROKESHIRE LOBSTER • Garlic butter, fries and salad	35
BEEF FILLET • Mushroom, tomato salad, peppercorn sauce	35
CATCH OF THE DAY • Warm tartare sauce, samphire	26
MACKEREL FILLET • Chilli butter, samphire	22
SAILORS' MUSSELS • Cider, cream, herbs, bread	21
PAN FRIED WHOLE DAY BOAT FISH • Rosemary burned butter capers, herbs	21
CAULIFLOWER STEAK • Cauliflower puree, charred sweetcorn, curried grape dressing	19

SIDES

TRUFFLE FRIES	7
ASPARAGUS	6.5
PEMBROKESHIRE NEW POTATOES	6.5
ROASTED RAINBOW CARROTS	6.5
ORGANIC NEVERN LEAVES	6.5
CHIPS OR FRIES	5

DESSERTS

CITRUS CHEESECAKE • Vanilla ice cream	9
CHOCOLATE TART • Raspberry sorbet	9
STICKY TOFFEE PUDDING • Vanilla ice cream, toffee sauce	9
VODKA & RASPBERRY SORBET	9
PIRATES' AFFOGATO • Ice cream, espresso, Barti cream	9

Please ask a member of staff for any allergy advice.

Most of our dishes can be adapted to suit different dietary requirements. Feel free to ask for wine recommendations. Remember to check for specials.