

SAILORS' SAFETY

BAR SEAFOOD GRILL

SAMPLE DINNER MENU

Menu items may vary daily, depending on seasonal availability.

STARTERS

SMALL MUSSELS • Cider, shallots, garlic, cream	13
CRAB AND PEA FRITTERS • Saffron aioli	12
HAM HOCK TERRINE • Piccalilli, pickled mustard seeds, pickled carrot	12
CURED MACKEREL • Buttermilk, shaved fennel	12
SAILORS' HUMMUS • Cumin, toasted seeds, flat bread	9
ROAST BEETROOT SALAD • Whipped goats cheese, toasted hazelnuts	8

MAINS

RIB EYE • Wild mushrooms, tomato, confit shallot	37
BEEF FILLET • Wild mushrooms, tomato, confit shallot	35
SEABASS • Beurre blanc, mussels	26
CHICKEN SUPREME • Crushed new potatoes, tarragon, sautéed greens.	26
WHOLE PLAICE • Meunière	21
SAILORS' MUSSELS • Cider, cream, herbs	21
GLAZED AUBERGINE • Quinoa tabbouleh, romesco sauce	16

SIDES

RAINBOW CARROTS	6.5
ORGANIC LEAVES	6.5
PEMBROKESHIRE POTATOES • Garlic butter, parsley	6.5
CHUNKY CHIPS OR FRIES	5
TRUFFLE FRIES • Parmesan, truffle oil	7
PEPPERCORN SAUCE	3.5

DESSERTS

STICKY DATE PUDDING • Butterscotch Sauce	9
BLACKBERRY PANNACOTTA, • Blackberry Compote	9
LEMON TART • Raspberry sorbet	9
PIRATES' AFFOGATO • Ice cream, espresso, Barti cream	9
CHOCOLATE BROWNIE • Salted caramel ice 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.