

PEMBROKESHIRE STEAKS:

All our Steaks are **Prime Pembrokeshire Steaks** from local farms, Little Rathe in Crundale, Pyston Cross in Haverfordwest and Cwmllefrith in Llandewi Velfrey. They have been hung for a minimum of 14 days, supplied daily from our Local Award Winning Butcher, Andrew Rees in Narberth

FROM THE GRILL – served with mushrooms, onions and tomato. Choose a Pembrokeshire spiced ‘rub’ to compliment your dish: Cajun, Mexican Mole, Piri Piri or BBQ

10oz PEPPERED PORK STEAK 15.50 8oz CHICKEN BREAST 14.50
8oz SIRLOIN 19.50 8oz RIB-EYE 21.50 16oz RUMP 23.00 8oz FILLET 26.00

Enjoy your steak with one of our homemade sauces -2.50 - creamy peppercorn, garlic or mushroom & stilton

Stuffed chicken breast 17.25

With leeks, mushrooms & welsh smoked cheese served on jalapeno & cream cheese risotto finished with a delicate white wine cream

Pork medallions 16.00

Layered with grilled chorizo and draped with a red pepper sauce

Feather & Fin 17.00

Char-grilled chicken breast topped with tiger prawns in a delicate garlic butter

Baytree stacks 18.25

Tender chicken breast stacked with back bacon smothered with homemade creamy cheese & leek velouté.

Oven roasted lamb shank 20.00

Delicious lamb shank on caramelised onion mash finished with red wine and mint gravy

Surf ‘n’turf 25.00

8oz Pembrokeshire sirloin topped with a rich and creamy brandy sauce crowned with 2 shell on king prawns

Fillet Cymru 28.75

Superb Pembrokeshire 8oz fillet steak cooked to your liking, on a bed of sauté buttered leeks, topped with grilled brie and finished with a delicate cranberry jus.

Unless otherwise stated, all our dishes are served with a selection of vegetables, new potatoes or chips.

Alternatively for a supplement of 2.50 we can offer you creamy garlic potatoes topped with melted cheese... delicious!!