

tir a môr

BAR SNACKS & SHARERS

Artisan bread selection, Shirgar butter	5
Herb-marinated Nocellara olives (ve)	7
Garlic, rosemary and Halen Môn salted butter flatbread (v)	8
Seasonal soup (ve available)	7
Baked Camembert, truffled Welsh honey, artisan bread	13
Tir a Môr sharing platter	24
Glamorgan bites, Welsh rarebit, fried chicken, Welsh beer-battered fish goujons, Cefn Mawr Farm sliders	

SMALL PLATES

Fried chicken, Sriracha, garlic and soy	11
Welsh beer-battered fish goujons, tartare sauce	8
Hummus, warm pitta, toasted seeds (ve)	7
Baba ganoush, flatbread, pomegranate (ve)	7
Welsh pork and leek sausage bites, honey and wholegrain mustard glaze	8
Black Mountain liqueur and maple gravadlax, Sichuan-pickled cucumber, Black Mountain liqueur gel	14

SALADS

Caesar Caerdydd	10
Gem lettuce, Caesar dressing, croutons, Parmesan cheese	
Superfood salad (ve)	10
Mixed leaves, quinoa, avocado, beans, goji berries, seeds, nuts	
Goat's cheese and salt-baked heritage beetroot salad (v)	10
Pea shoot, chicory, sherry vinegar glaze	
Chargrilled watermelon and feta salad (v)	12
Rocket, raspberry vinegar dressing	
Add: Chicken supreme 10 Grilled halloumi (v) 9 Grilled salmon 12	

MAINS

Welsh beer-battered fish and chunky chips, minted pea purée, tartare sauce	22
Add curry sauce	4
Welsh gammon, fried free-range eggs, chunky chips, mushroom ketchup	16
Roast cauliflower steak, wild mushrooms, charred corn, spring greens, basil pesto, granola (ve)	20
Slow-cooked beef and red wine ragu, pappardelle, San Marzano tomatoes, pangrattato, Parmesan	19
Welsh ploughman's	17
Cheddar, home-cooked ham, balsamic pickled onions, cherry tomatoes, artisan bread	
Cefn Mawr Farm beef chuck burger, cheddar, artisan bun, spiced seasonal slaw, fries	22
Grilled chicken breast, avocado, bacon, artisan bun, spiced seasonal slaw, fries	20
Spinach and kale burger, vegan bacon, Portobello mushroom, smoked vegan Applewood cheese, brioche-style bun (ve)	20
Add to your burger:	2 each
Fried free-range egg (v) Welsh rarebit Smoked bacon Cheddar (v) Portobello mushroom (ve)	

SANDWICHES

Choose from white or brown bloomer	
Glazed Welsh ham salad and mustard mayonnaise	10
Black Bomber Mature Cheddar and orchard fruit chutney (v)	10
Welsh rarebit croque monsieur	10
Sriracha fried chicken wrap	10
Severn & Wye smoked salmon and cream cheese bagel	10

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. An optional 12.5% service charge will be added to your bill. Prices include VAT.

SIDES

Fries or chunky chips (ve)	5
Shirgar-battered seasonal greens (v)	6
House salad (ve)	6
Beer-battered onion rings, aioli (v)	6
Welsh Cheddar truffle mac 'n' cheese (v)	8

DESSERTS

Bara Brith bread and butter pudding, Dairy Farm vanilla ice cream (v)	9
Passion fruit tart, clotted cream, raspberries (v)	9
Three scoops of Dairy Farm ice cream or sorbet, coulis, berries, chocolate (v)	9
Welsh cheeseboard, Pembrokeshire biscuits, grapes, chutney	14

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