

tir a môr

LIGHT BITES, SNACKS & SHARERS

Freshly baked bread selection, whipped charred blas y tir leek Welsh butter	7.50
Herb-marinated Nocellara olives (ve)	7
Seasonal soup, with artisan bread	7.50
Smoked garlic houmous, toasted pitta bread	8
Baked Camembert, Welsh hot honey, toasted sourdough	13.50
Toasted Welsh rarebit on sourdough	9

SMALL PLATES

Crispy fried Welsh chicken, Pembrokeshire gold sauce, spiced slaw	12
Tiny Rebel Welsh beer battered fish goujons, crème fraiche tartare sauce	9
Coedcanlas maple glazed chorizo, egg yolk, crispy chickpeas	9
Potato and leek hash, Pembrokeshire southern gold mayo, crispy onions	8
Glamorgan sausage bites, Welsh cheddar dip	8
Welsh lamb and pea arancini, mint gel	11

SALADS

Marinated heritage tomato salad and red onion, crumbled Caerphilly cheese, basil	14
Superfood salad (ve)	14
Mixed leaves, buckwheat, beetroot, assorted pulses, greens, tomato, cucumber, toasted seeds, garlic and bluestone brewery, cask cider vinegar dressing	
Add:	
Toasted Pant Ys Gawn goats cheese	8
Grilled chicken breast	10

MAINS

Tiny Rebel beer battered fish and chips, minted pea purée, crème fraiche tartare sauce	24
Add curry sauce	5
Smashed Cefn Mawr Farm chuck burger 'burger cheese' charcoal bun, fries, seasonal slaw	23
Spinach and kale burger, vegan bacon, vegan cheddar, flat mushroom, artisan bun seasonal slaw (ve)	21
Crisp fried buttermilk chicken burger, brioche bun, Halen Mon BBQ glaze, lime and coriander slaw, french fries	23

SANDWICHES

Crispy fried Welsh chicken wrap, Pembrokeshire gold sauce, spiced slaw	13
Wholemeal or plain bagel with Severn and Wye smoked salmon and a dill cream cheese	13
Wholemeal or plain bagel with Trealy Farm beef pastrami, sweet pickled leeks, spicy mayonnaise	13
Chicken and potato crisp sandwich, chicken mayonnaise on white or brown bloomer	12.50
Mature Welsh cheddar, pickle and roquette sandwich on white or brown bloomer	12

(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 thick chips (ve)	5
House salad (ve)	6
Tiny Rebel beer battered onion rings, roasted garlic aioli	6

DESSERTS

Chocolate delice, chocolate soil, Hensol Castle Gin macerated raspberries (ve)	9
Three scoops of Marios Welsh Farm ice cream or sorbet, coulis, berries, chocolate (v)	8.50
Welsh artisan cheese selection, artisan crackers, orchard fruit chutney	15

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