

THE EVENING MENU

We always seek to use the finest freshest most locally sourced ingredients from suppliers we know and trust, wherever possible. As a result from time to time some dishes may not be available because we can not source the raw ingredients at the right quality, or as it is supplied fresh daily, if any one dish is really popular on a given day, we may have simply run out of it! We like to keep the dish descriptions simple and straightforward, dishes suitable for vegetarians are annotated with a (v). We also offer a gluten / wheat free menu, please ask your server and they will be able to help you.

The below descriptions indicate the main elements of each dish, if you suffer from any allergies or specific food intolerance's and wish to be sure what is in any of the dishes, please ensure you ask a member of staff about specific ingredients and preparation methods.

BEGINNINGS

Cherry tomato focaccia bread, served with olive oil and balsamic vinegar for dipping (v)	£3.25
A jar of Mediterranean herb marinated mixed olives (v)	£3.75
A jar of sweet mini bell peppers stuffed with feta and drizzled with olive oil (v)	£3.75
Anchovies marinated in oil	£3.95
Cockles, malt vinegar and white pepper	£3.95

STARTERS

Roasted red pepper and vine tomato soup (v) Served with Pecorino cheese, croutons, basil infused oil and a mini onion loaf	£7.25
Calamari Baby squid lightly coated in seasoned flour, served with a garlic mayo	£7.50
Goat cheese and pear tartines (v) Goats cheese served on toasted ciabatta topped with honey griddled pears, rocket and toasted walnuts	£7.50
Crispy British whitebait Served simply with lemon, tartare sauce, granary bread & butter	£7.50
Smokey Mackerel Pate Smoked Mackerel pate made fresh with capers and a dill mayo, served with a pickled celery and toa: sourdough	£7.75
The classic 1970's prawn cocktail Served simply with lemon, Marie Rose sauce, granary bread & butter	£7.75
Game terrine Seasonal game mixed with pistachio nuts, brandy and madeira, served with a cider apple jelly and toasted sourdough	£7.95
Chipotle chicken wings Chicken wings marinated in a bbq chipotle sauce and served with a sour cream and chive dipping sauce	£7.95

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MAINS

Pub Classics

Whole tail scampi	£13.95
Served with homemade chips, mushy peas, pickles and tartar sauce	
Welsh Beef lasagne	£13.95
Served with our homemade chips and a mini Caesar salad	
Beer battered Cod and chips	£13.95
British Cod battered in our own beer batter and served with homemade chips mushy peas and tartar sauce	
Tandoori chicken jalfrezi	£14.75
Tandoori chicken in a medium to hot spiced sauce served with basmati rice, a garlic and coriander Nan bread, cucumber raita, mango chutney and an onion bhaji	
Steak, Guinness and Stilton pie	£14.75
Slow cooked Welsh beef in a rich Guinness gravy with melted Stilton cheese, topped with a suet crust and served with homemade chips	

Seafood

We source our shellfish and fish locally from day boats and trusted suppliers therefore our stock is subject to weather and availability on the day

Moules Frites	£15.95
Fresh Welsh mussels steamed in a white wine and leek cream sauce and served with homemade chips	
Tiger Prawns	£16.95
Wild tiger prawns pan fried with a garlic butter, served with truffle mayo, ciabatta and a rocket salad	
Pan fried Hake fillet	£17.95
Topped with cockles, samphire and a sauce vierge and served on a bed of crushed new potatoes	
Seafood stew	£18.50
Mussels, Tiger prawns, Hake, Cod and squid in a rich tomato and saffron stew, served with aioli, shaved parmesan and ciabatta bread	
St Brides Bay Lobster	Half
Our St. Brides Bay Lobsters are delivered fresh from the sea, served with a lemon, garlic, herb and sun-dried tomato butter, chargrilled corn on the cob and crushed new potatoes or homemade chips	
	£19.50
	Whole
	£37.50

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Salads

Classic Caesar Salad £10.95
Romaine lettuce tossed in a creamy Caesar dressing, parmesan, bacon, anchovies and croutons

Greek Salad (v) £10.95
A mix of tomato, cucumber, red onion, black olive and feta tossed with a fresh mint, lemon dill dressing served with a flatbread and tzatziki

Quinoa and roasted sweet potato Salad (v) £10.95
Sweet potato dry roasted in Mexican spices tossed with quinoa, black beans, sweet corn, red onion, fresh coriander, drizzled with lime and garlic dressing, served with a flatbread

Add a topping of either grilled goats cheese £2.95, chicken breast fillet £3.95 or Cajun salmon fillet £4.95 to your salad.

Vegetarian

Butternut squash and red onion tagine (v) £13.95
Served with flatbread, tzatziki, hummus and a chargrilled vegetable and feta couscous

Spinach and ricotta cannelloni (v) £13.95
Served with homemade chips and a rocket, tomato and red onion salad

'Fat Vegetarian' burger (v) £14.25
Mexican spiced mixed bean patty with sour cream topped with crispy onions, jalapenos, Applewood cheddar and a chipotle bbq sauce

Our "Fat" Gourmet Burgers

All of our burgers come in a toasted Brioche bap and are served with a sliced gherkin and our own homemade chips and coleslaw

In 2014 we introduced the now classic Fat Pig Burger, followed over the years by a few other varieties all of which continue to be so popular that we struggle to please everyone by keeping them all on the menu. For the 2020 summer menu the Fat Chick, takes on a Portuguese / African identity, the Fat Cow reverts to a true American classic and the Fat Lamb heads south of the border!

The 'Fat Chick' burger £14.50
Crispy fried chicken fillet, topped with spicy piri piri pulled chicken, sour cream and chives, smoked bacon and Applewood cheddar

The Original 'Fat Pig' burger £14.95
Now a Cambrian classic a Welsh pork patty, topped with smoked bacon and bbq pulled pork, melting Applewood cheese, honey mustard mayo and a smokey bbq sauce

The 'Fat Lamb' burger £14.95
Lamb patty, topped with roasted garlic pulled lamb shoulder, melting Manchego cheese and served with a chimichurri sauce and garlic mayo

The 'Fat Cow' burger £14.95
The all time classic bacon double cheeseburger, two chuck beef patty's loaded with smoked bacon and American cheese with a mild mustard and tomato relish

The Cambrian Chargrill menu....

Half Rack of Ribs **£14.95**
 Slow cooked bbq pork ribs, finished on the chargrill served with chargrilled corn on the cob, homemade chips, coleslaw and a salad garnish

Greek chicken kebab **£16.95**
 Chicken fillet marinated in lemon, garlic and herbs skewered with peppers and red onion, served with Greek salad, hummus, tzatziki and flatbread and sweet potato fries

We source all of our beef from the West Wales based Celtic Pride farming cooperative, so it can be traced from the farm all the way to the plate. All the following cuts of meat have been specially aged for 35 days, deepening and intensifying the flavor of the meat

8oz Sirloin Steak **£22.50**
 A classic steak cut from between the rib and fillet with a perfect balance of flavour and tenderness

10oz Rib-eye Steak **£24.95**
 Cut from the rib with a rich seam of fat in the eye of the steak which bastes the meat as it cooks producing a very flavoursome steak

Surf that Turf! **£5.95**
 Add a skewer of three chargrilled tiger prawn tails to your steak

Add a classic steak sauce... **£1.95**
 Choose from a peppercorn, garlic and parsley butter or a Stilton cheese wedge

All of our Steaks are served with our own homemade chips and roasted vine tomatoes

SIDES (v)

Chips £2.75 Onion Rings £2.75 Buttered green beans and garden peas £3.25

Garlic breaded mushrooms with a garlic mayonnaise £2.95

Cherry tomato, rocket and red onion salad £3.25

Cajun spiced sweet potato fries £3.75

Baked Garlic and Mozzarella ciabatta bread £3.95 Truffle chips with shaved Parmesan £4.75