



The Brewery Inn Lunch menu

We're all about *real* food, prepared and cooked fresh to order by our kitchen team using the very best local and British produce. We aim to provide a relaxed and informal dining experience. So, we thank you for being patient with us at busy times.

A pint of shell on prawns served with garlic aioli and a chunk of bread (gf) - **7.5**

Whitebait served with lemon mayonnaise and crusty bread - **7**

Soup of the day served with bread and Welsh butter (vt/gf) - **5.5**

Our recipe Welsh rarebit with finely chopped leeks (vt) - **6** - add bacon for **1 extra**

Our own home cooked ham, 2 free range eggs and skin on chips - **10**

Cosh classic cod in a light lemon and dill batter served with skin on chips and crushed peas (gf) - **10**

As above but with halloumi cheese or tofu (vt/vg/gf) - **10**

Cosh recipe Pembrokeshire beef lasagne with side salad and garlic bread - **10**

Barra Gallega baguette served with side salad and crisps *

Home cooked ham, Welsh cheddar with onion marmalade - **6.5**

Fresh Pembrokeshire crab mayo and salad - **7.5**

Succulent prawns and crayfish in a Marie rose sauce - **7**

Welsh sausage, cheddar cheese and onion (hot) - **7**

Pembrokeshire Minute steak with fried onion and rocket (hot) - **8**

* replace the crisps with a scoop of skin on chips for **1.5 extra**

Pembrokeshire 'blas y tir' baked potato with salad and coleslaw

6.5 - extra fillings - **1**

Welsh cheddar

Baked beans

Prawn and crayfish mayo

Baked beans and chorizo

Pembrokeshire crab mayo

Cherry tomato, pesto and mozzarella

Ham, welsh cheddar and onion marmalade

Salads

Fresh Pembrokeshire crab (gf) - **13**

Chorizo, red onion and roast new potatoes - **8**

Balsamic cherry tomatoes, radish, sugar snap peas
and mint (vt/vg/gf) - **7.5**

Sides

Homemade skin on chips - **3**

Skinny fries - **3**

Sweet potato fries - **3.5**

Cheesy chips - **3.5**

Baguette and Welsh butter - **2.5**

Please ask about desserts!

Please ask if you wish to know about specific allergy or intolerance on our menu items.

All dishes are subject to availability, we do occasionally run out of some items but substitutes can be made where possible.



The Brewery Inn Dinner menu

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To start

- Gin and beetroot salmon gravadlax with cucumber ribbons, dill mayo and sourdough (gf) - **6**
- Chicken liver, brandy and roast garlic pate with gooseberry chutney and toasted bread (gf) - **6**
- Cherry tomato and orange salad with toasted pine nuts and a black pepper dressing (vt/vg/gf) - **5.5**
- Roasted beetroot hummus topped with toasted coriander seeds and pitta (vt/vg/gf) - **5**
- Pembrokeshire crab mayonnaise on toasted sourdough topped with pickled carrot (gf) - **6**
- Scotch egg made with McSweens Scottish black pudding with honey and free range egg - **6**

Mains

- Slow cooked beef and ale pie with buttery mash, peas and carrots - **13.5**
- Rack of BBQ pork ribs with cosh slaw and skinny fries - half rack - **11** full rack (gf) - **16**
- Pembrokeshire 10oz sirloin or 12oz rump steak (gf) - **19.5** - Pembrokeshire 10oz lamb steak (gf) - **18.5**
- Steaks above served with skin on chips, onion rings, roasted cherry tomatoes and cosh slaw*
- Pembrokeshire beef burger in a pretzel bun with Welsh cheddar, lettuce, tomato and gherkin, skinny fries and cosh slaw (gf) - **13**
- Pembrokeshire beef cosh recipe lasagne with salad and garlic bread - **12.5**
- Lemon and dill battered cod with skin on chips, crushed peas and homemade tartare sauce (gf) - **13.5**
- Our No fish ~ fish 'n chips, as above but with halloumi cheese or tofu (vt/vg/gf) - **13**
- Creamy Wild mushroom tagliatelle (gf) or penne pasta topped with dressed rocket and parmesan - **12.5**
- Asparagus, broad bean and feta pasta as above (gf tagliatelle option) - **12.5**
- Wild mushroom and cashew nut wellington, sauté asparagus, mash and a tarragon sauce (vt/vg) - **14.5**
- Mixed bean and pimienta cassoulet with herby dumplings (vt/vg) - **13**

To finish

- Salted caramel chocolate pot with vanilla biscuit - **5.5**
- Gin and tonic jelly with crushed meringue and citrus sorbet - **5.5**
- Classic strawberry and raspberry trifle - **5.5**
- Sticky toffee pudding with toffee sauce and Welsh cream - **5.5**
- Raspberry frangipane tart served with sorbet (vg/gf) - **5.5**
- Welsh cheeseboard, chutney and crackers - **7**

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