



The Brewery Inn
COSHESTON

DINNER

To Start

Gin and tonic cured salmon gravlax with a cucumber and lime crème fraiche and crusty bread - £6

Chicken liver, roast garlic, brandy and thyme pate with a pear chutney and toasted sourdough - £6

Grilled Scottish black pudding on a bubble and squeak cake topped with a poached egg - £6

Chef soup of the day served with bread and butter - v £5.5

Red onion and balsamic tart topped with crumbled goats cheese and a honey dressing – v - £5.5

Fennel, orange and hazelnut salad with a citrus dressing – v - £5.5

Main course

Slow cooked rack of BBQ pork ribs with cosh slaw and skinny fries - £15

Lemon and dill battered cod with crushed peas, homemade tartare sauce and skin on chips - £13.5

The no fish, fish and chips, as above but with halloumi cheese – v - £12.5

Cosh beef pie, slow cooked Pembrokeshire beef in ale served with mash and seasonal vegetables - £13.5

10oz Pembrokeshire sirloin steak with mushrooms, roasted garlic tomato and skin on chips - £19

Cosh beef burger topped with cheese, tomato and gherkin with skinny fries - £13

Braised Welsh lamb shank on minted mash, a red wine jus and topped with root vegetable crisps - £17

Falafel burger topped with mint yoghurt served with skinny fries – v - £12

Wild mushroom and cashew wellington, grilled asparagus, colcannon mash and a thyme sauce – v - £14.5

Pea, asparagus and broad bean risotto with truffle oil and rocket – v - £12.5

To finish all at £5.5

Apricot bread and butter pudding with vanilla ice cream

Banoffee rice pudding topped with toasted banana

Cosh recipe tiramisu made with espresso and coffee liqueur

Cosh classic sticky toffee pudding with toffee sauce

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

All our food is prepared and cooked fresh to order by our kitchen team using the very best of Pembrokeshire produce.

We aim to provide a relaxed and informal dining experience. So, we thank you for being patient with us at busy times.

Dishes subject to availability as we may sometimes run out of some items – we will substitute with alternative choices where we can.

Ginger and honey jam jar cheesecake
Welsh cheeseboard, chutney and crackers - £7

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