



The Brewery Inn
COSHESTON

Dinner

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 blood orange salad with toasted pine nuts and a black pepper dressing – v/v gf - 5.5
Roasted beetroot hummus topped with toasted coriander seeds and pitta – v/v - 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

Main course

- 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 – 16
Pembrokeshire 10oz sirloin or 12oz rump steak - 19.50 Pembrokeshire 10oz lamb steak – 18.50
Steaks above served with skin on chips, grilled corn, roasted cherry tomatoes and cosh slaw
Cosh beef burger in a pretzel bun with lettuce, tomato and gherkin, skinny fries and cosh slaw – 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 - 13.5
Our No fish ~ fish 'n chips, as above but with halloumi cheese or tofu – v/v 13
Creamy Wild mushroom tagliatelle or penne pasta topped with dressed rocket and parmesan – 12.5
Asparagus, broad bean and feta pasta as above – 12.5
Wild mushroom and cashew nut wellington, sauté asparagus, mash and a tarragon sauce – v/v 14.5
Mixed bean and pimienta cassoulet with herby dumplings – v/v - 13

To finish all at 5.5

- Plum frangipane with custard ice cream
Salted caramel chocolate pot with vanilla biscuit
Gin and tonic jelly with crushed meringue and lime sorbet
Classic strawberry and raspberry trifle
Sticky toffee pudding with toffee sauce and Welsh cream

Welsh cheeseboard, chutney and crackers - £7

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.