



Starters

Gin and dill cured salmon gravadlax with a cucumber and lemon crème fraiche and sourdough- £5.5

Chicken liver, brandy, roast garlic and thyme pate with pear chutney and toasted bread - £5.5

Maldon salted cherry tomato tartlet topped with grilled goats cheese – v - £5

Mixed local beetroot and radish salad topped with parmesan – v - £5

Potted local mackerel with rhubarb chutney and toasted bread - £5.5

Big plates

Cosh brew ale slow cooked beef pie with creamy mash, peas and carrots - £13.5

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

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 - v £13

Pembrokeshire beef cosh recipe lasagne with salad and garlic bread - £12.5

Local fresh crab, prawn and crayfish salad with new potatoes - £15

Cherry tomato, red onion marmalade and pesto puff pastry tart with dressed salad – v £12

Pasta e risotti

Choose from penne, tagliatelle or gnocchi pasta or Arborio risotto rice – All at £12.5

Wild mushroom and truffle oil -v Smoked salmon, prawn, spinach and crème fraiche

Chicken, chorizo, basil and confit tomato Pea, mint, asparagus and parmesan -v

All pasta e risotti are topped with dressed rocket

From the grill

10oz Sirloin steak - £18.5 16oz Rump steak - £19.5 10oz lamb steak - £18.5 10oz pork steak - £14

Garlic and thyme marinated chicken breast - £13.5 All steaks served with skin on chips and salad

Cosh classic cheese burger - £13 Cajun chicken burger - £13 Minted lamb burger - £13

Pork and apple burger - £13 Falafel burger - v - £12 Burgers served on a rustic bun with lettuce, tomato and skinny fries

Sweet potato fries available at £1 extra Homemade onion rings £4 Blue cheese or peppercorn sauce £2.5

Desserts all at £5.5

Cosh tart – Strawberries topped with crème pâtissier and toasted meringue

Summer fruits in elderflower jelly with local vanilla ice cream

Sticky toffee pudding with toffee sauce and cream

Jam jar lemon curd cheesecake or Rhubarb and white chocolate fool

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.