



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)** 14
Chorizo, red onion and roast new potatoes 8
Pear, pea and broad bean salad with a
walnut dressing **(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.

VT - vegetarian **VG** - vegan **GF** - gluten free **GFO** - gluten free option