

Bread & nibbly bits

Smoked Catalan almonds

Artisan breads & dipping oils

Spanish Gordal olives

Garlic bread

To begin

**Salad of beetroot & Trealy Farm
air-dried ham £7.95**

Whipped goats cheese, frisée lettuce

Paillard of chicken £8.50

*Herb marinated chicken fillet, roasted
tomatoes, rocket, capers, shaved Parmesan,
olives & basil*

**Coast sharing antipasti board
£16.50**

*Artichoke hearts, marinated peppers, olives,
balsamic onions, sweet garlic & caper berries,
cornishons, caper berries, avocado. Olive oil &
rosemary biscuits*

Mushroom orzo £8

Soy sauce jelly, king oyster mushrooms

**Warm salad of wood pigeon &
white pudding £8.50**

Blackberry vinaigrette

Fresh mussels £8.50

*Gwynt y Ddraig Welsh cider, leeks, garlic &
cream. Crusty bread.*

coast, deli & dining sunset bistro menu Thursday to Sunday 5pm to 9pm

Main course

Pan fried fillet of hake £21

Mussels, crushed potatoes, lobster bisque

Moules frites £18.95

*Mussels, Gwynt y Ddraig Welsh cider, cream,
garlic, crusty bread & garlic. Old Bay skinny
fries*

**Butternut squash risotto, Perl Las
cheese (v) £14.50**

with roasted pumpkin, butternut squash crisps

Duo of Barbary duck £20

*Confit leg and pan fried breast, cassoulet of
white beans, Toulouse sausage, oregano, garlic*

**Pan fried and slow braised pork
cheek £18.50**

*Slowly braised with smoked paprika, peppers &
sherry. Garlic mash, French beans with flaked
almonds*

Roast rump of Welsh lamb £23.95

*King oyster mushrooms, green beans, dry cider
sauce. sautéed new potatoes, pureed squash*

Sides £4

**Old Bay seasoned fries ~ Garlic
bread ~ House salad ~ Green salad
~ crushed & buttered potatoes ~
green beans with flaked almonds**

Croeso! Welcome to Coast. Our tiny kitchen works with many of the 14 prescribed allergens. Whilst every care is taken, we can not guarantee that dishes are 100% allergen free. We will attempt to accommodate reasonable dietary requirements where we can. Should you require assistance, please speak to your server before ordering.

Have a great evening! Mwynhawch!