

A little bit about our menu...

Our small dishes are designed for sharing (or not!) and are brought to your table as and when ready. We suggest 2 or 3 dishes per person as a guide then, if you're still hungry... keep ordering!

Millie & Sid's

by COAST

TAPAS-STYLE SMALL PLATES

THURSDAY TO SATURDAY

5PM TO 9PM

Breads & nibbly bits

Artisan breads & dipping oils £3.50

Spanish Gordal olives £4

Gralic bread £3.50

Add melted mozzarella, 50p

Old Bay spiced skin on fries £3

Today's Patchwork pate £7

Olive oil biscuits, cornishons

Salted & smoked Catalan almonds £3

Charcuterie

Sautéed Chorizo, red wine, honey £6.95

Platter of Trealy Farm cured meats £8

Trealy Farm air dried ham, rosemary-cured lamb carpaccio, juniper-cured wild venison carpaccio

Spicy N'duja, crusty bread £5.50

spreadable air cured salami from Calabria

Meat & fish free

Patatas bravas £5

roasted garlic mayo, mojo rojo sauce

Selsig Morgannwg/Glamorgan 'sausage' £6.96

Traditional Welsh croquet of leek, Caerffilli & herbs

Pan fried Padron peppers £6

Creamy garlic mushrooms, crusty bread £6

Portobello rarebit £6.50

Flat cap mushroom filled with bubbling Welsh rarebit,

Fish & shellfish

'Gambas' style king prawns, garlic butter £9

Fresh mussels £8

Gwynnt y Ddraig Welsh cider, leeks, garlic & cream.

'Bacalao' salt cod croquetas £6.50

Salt & pepper squid £7

Crispy fried whitebait, pimenton £7

Pan fried hake £8.50

Puy lentils, red wine, oregano, garlic

Fresh fish tacos £7.50

2 soft flour tortillas, baked white fish, guacamole, tomato salsa

Seared scallops £10

Today's dressing

Meats

Slow roasted belly pork £8

Cassoulet of white beans

Iberico ham croquetas £6.50

Organic black & white pudding £6.50

Poached free range egg

Crispy lamb belly, aioli £7

Pan fried hanger steak £8.50

Balsamic onions, Perl las cheese

Welsh beef tacos £7.50

2 soft flour tortillas. Spiced beef, lime pickled onion, salsa

Pork & beef meatballs £6.95

red pepper & tomato fritada

Larger sharing boards

Welsh charcuterie & cheese sharing board £25

Trealy Farm air dried ham, rosemary-cured lamb carpaccio, juniper-cured wild venison carpaccio, Perl Las, Baron Bigod & organic Gormydd cheese. Olive oil & rosemary biscuits sauce, fresh basil

Coast sharing antipasti board £13.50

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

Please turn over for great handmade, stone-baked pizza and puds