

## A little bit about our menu...

Our small dishes are designed for sharing - or not!  
They 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 £4**

+ add hummous & goats cheese £2.50

**Spanish Gordal olives £4.50**

**Garlic bread £3.50**

+ add melted mozzarella, 50p

**Old Bay spiced skin on fries £3.75**

**Today's Patchwork pâté £7**

*Olive oil biscuits, cornichons*

**Salted & smoked Catalan almonds £3**

## Charcuterie

**Platter of Trealy Farm cured meats £9**

*Trealy Farm air dried ham, rosemary cured lamb carpaccio, juniper cured wild venison carpaccio, olive oil biscuits*

**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' £6.95**

*Traditional Welsh croquette of leek, Caerffili & herbs, herb yoghurt dip*

**Pan fried Padrón peppers £7**

**Creamy garlic oyster mushrooms £6**

*Crusty bread*

**'Welsh-est' of rarebit £6.50**

*Bubbling Welsh rarebit on crusty Barra Garllega bread*

## Fish & shellfish

**'Gambas' style king prawns, garlic butter £9**

*Crusty bread*

**Fresh mussels £8**

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

**Squid croquetas £6.95**

*Home made Tartar sauce*

**Salt & pepper calamari £7**

*Sriracha mayo*

**Crispy fried whitebait, pimentón £7**

**Pan fried fish £8.50**

*Puy lentils, red wine, oregano, garlic.*

*Please ask for today's fish*

**Seared scallops £12**

## Meats

**Slow roasted pulled pork £8**

*Cassoulet of white beans*

**Chicken croquetas £6.95**

*Mojo rojo sauce*

**Zatar spiced chicken wings £7.50**

*Cool dipping sauce*

**Pan fried hanger steak £8.50**

*Balsamic onions, Perl Las cheese*

**Pork & beef meatballs £6.95**

*Red pepper & tomato fritada*

**Sautéed Chorizo, red wine, honey £6.95**

**Slow confit leg of duck £9**

*Fig cous cous & molases*

## Larger sharing boards

**Baked bubbling Camembert £14**

*Oozing melted whole Camembert (240g)  
topped with hot honey,  
crusty dipping bread*

**Coast sharing antipasti board £21**

*Artichoke hearts, marinated peppers, olives, balsamic  
onions, sweet garlic & caper berries, cornichons, sun-dried  
tomatoes, avocado, olive oil & rosemary biscuits*

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