

Breads & charcuterie

**Selection of breads, dipping oils
£4**

Garlic bread £4

Sautéed chorizo, Rioja, honey £4

Spicy n'duja £6.95

*spreadable air cured salami from Calabria,
crusty bread*

Meats

**Pan fried and slow braised pork
cheek £8.50**

*Slowly braised Spanish flavours & sherry,
flaked almonds. Crusty bread*

Iberico ham croquetas £6.95

Mojo rojo sauce

Organic black & white pudding £6.50

Poached free range egg

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

Blackberry vinaigrette

Chorizo & pork Scotch egg £7

Coriander mayo

Confit duck leg £8

house cassoulet

Paillard of chicken £8.50

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

coast, deli & dining
tapas-style, small plates

Monday to Wednesday 5pm to 9ish

Fish, shellfish & seafood

Fresh mussels £8.50

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

Today's fresh fish £8.50

Puy lentils, garlic, pancetta, red wine

Salt & pepper squid £7

aioli

Pan fried 'gambas' prawns £11

4 large 'shell-on' prawns, garlic butter

'Bacalao' salt cod croquetas £6.50

Meat & fish free

Spanish Gordal olives £4

Mushroom orzo £8

Soy sauce jelly, king oyster mushrooms

Old Bay spiced skin-on fries (v) £4

Patatas bravas (v) £4

roasted garlic mayo, mojo rojo sauce

Smoked & salted Catalan almonds (v) £4

Selsig Morgannwg/Glamorgan 'sausage' (v) £7

Traditional Welsh croquet of leek, Caerffilli & herbs

Sharing Boards

**Welsh charcuterie & cheese
sharing board £23**

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

**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*